iding Publication in the Meat Packing and Allied Industries Since 1891

25th Anniversary

the BEST of everything in SAUSAGE MACHINERY

- LONGEST EXPERIENCE
- . NEWEST IDEAS
- BUILT BY SPECIALISTS
- MOST COMPLETE LINE
- MOST EFFICIENT SERVICE
- MOST WIDELY USED



form Mixing and Highest Quality Products. Standard and Vacuum. Capacities from 75 to 2,000 lbs.

MIXERS



... Improves Product Color . . . Gives Complete Control.

SMOKEMAST



LEAK-PROOF STUFFERS

CASING APPLIE

Fast Operating . . . Safe . . . Equipped with Stainless Meat Valves. Capacities from 60 to 1,000 lbs.

Speeds Drawing of Carings onto Stuffing Tube.



CONVERTERS

BUFFALO

COOL CUTTING GRINDERS



Reduce Cutting Time up to 50% ... Save on Labor ... Get Finer Texture and Higher

Machined Feed Screws and Polished Cylinders give Clean, Sheer, Cool Cutting Action. Capacities from 1,000 to 15,000 lbs. per hr.

☆ BUFFALO-STRIDH NATURAL CASING PROCESSING MACHINE

Gives You Greater Yield and Better Casings. Saves You Money on Maintenance and Labor.

The NAME that means the MOST in SAUSAGE MACHINERY JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N.Y.

Sales and Service Offices in Principal Cities



WALLERSTEIN SODIUM ISOASCORBATE

CURONA

the ideal ascorbate curing aid and anti-oxidant for prepared meat products

in developing CURONA, the Wallerstein Company had the advantage of over 50 years of pioneering research on the problems of oxidation relating to improved food

The quality and uniformity of CURONA are guaranteed by the most painstaking laboratory control.

- Improves color in packaged meats
- Assures longer shelflife. protecting color, flavor and quality
- Reduces shrinkage

414

g Tube

CHINE ings.

Labor.

- Shortens curing time
- Cuts processing costs

NOW AVAILABLE

the most convenient way to use Sodium Isoascorbate

CURONA WAFERS are pre-measured for accuracy... eliminate weighing and mixing...prevent waste caused by spilling or using too large a quantity.

WALLERSTEIN COMPANY, INC., 180 Madison Ave., New York 16, N.Y.

Please send FREE working samples of:

CURONA POWDER TI CURONA WAFERS

WALLERSTEIN COMPANY, INC.

180 Madison Ave., New York 16, N. Y.





CAPSICUM ANNUUM L.*

It takes a rare combination of soil, climate and agricultural skill to produce this popular spice. When all the factors are present and in the right degree and nature works its special magic, we get a powder with color so brilliant that it gives any food it touches a new kind of mouthwatering appeal. This Natural Spice has a time-tested ability of making your sausages taste and look so good they'll sell themselves.

You Can't Improve on Nature

*PAPRIKA

American Spice Trade Association



VOLUME 139 SEPTEMBER 20, 1958 NUMBER 12

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Hobart quality chopping with new 10 hp. model

Here's the ideal continuous service meat chopper for all high-volume processors of fresh or frozen meats.

Powered by a Hobart-built 10 hp. motor, the Model 4056 features the proven Hobart principle of chopping ...low-pressure, clean-cutting action eliminates crushing of meat found with other choppers, retains all the rich color and juices in the meat for maximum maintenance of bloom.

There is no sacrifice of safety for the sake of production in this new Hobart chopper. Large, high-clearance cast aluminum guard and unique bowl design combine to

guard against accidental contact with the worm. Simple, sure interlocks shut off motor current if pan with guard is raised or bowl is not in position.

High-back stainless steel pan permits dumping full tubs of meat without spillage. Precision-matched cylinder, worm and bowl are heavily tinned cast iron. Hobart design permits easy access of parts for easy cleaning... cylinder can be cleaned without removal from machine. Available in stainless steel or baked enamel housing. For full details on this or any of the seven quality meat choppers in the complete Hobart line, write: The Hobart Manufacturing Co., Dept. 213, Troy, Ohio.



Hobart machines

See it First at the A.M.I. Booths 131 and 132 A complete line by the World's Oldest and Largest Manufacturer of Computing Scales and Food Store, Kitchen, Bakery and Dishwashing Machines

Model 4056 further expands the complete meat chopper line better built by Hobart

Whatever your capacity requirements, you'll find highest productivity per hp. in one of the seven models of Hobart meat choppers. Each

features quality chopping, maximum sanitation and safety. Sales and factory-trained service in more than 200 district offices.



1958











You are invited to visit our exhibit in the Red Lacquer Room

AMI Convention, Palmer House Chicago, September 26-30



75 at eattle on feed

STILBOSOL

cattle growth stimulant

Since late 1954, Eli Lilly and Company's Stilbosol has helped supply the meat industry with more quality beef. Today, an estimated 75 percent of all cattle on feed are fed Stilbosol.

Hundreds of tests by agricultural college and other scientists have substantiated the value of feeding stilbestrol. Thirty-four college experiments indicate that cattle fed stilbestrol grade and yield as well as cattle not getting the growth stimulant.

HYGROMIX

new swine parasite control

Available starting in 1957, Hygromix is the first product to control three kinds of intestinal parasites of swine-the large roundworm, nodular worm, and whipworm.

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com

WAY

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food

favo

Tests by Lilly and agricultural college scientists have shown that Hygromix produces quality pork. About 60 percent of all commercial swine feeds, fed up to 125 pounds, now include Hygromix.

ELILILLY AND COMPANY, AGRICULTURAL AND INDUSTRIAL PRODUCTS DIVISION, INDIANAPOLIS 6, INDIANA



Special ads enlist food retailers, too!

Here's a double-barreled assist from Canco that will help make September's tremendous Canned Foods Campaign a whopping success!

Throughout this month Canco has scheduled special commercials to be delivered in person by DAVE GARROWAY on his top-rated "TODAY" show over the NBC-TV network. He will remind his millions of viewers of the goodness, convenience and economy of delicious canned foods, urge shoppers to buy extra quantities of their favorite brands during this bargain month.

Secondly, Canco has placed advertising in leading

grocery publications—telling retailers about this industry-wide campaign and suggesting that they stock up, tie in fully. Add to all this Canco's special September promotions to home economists, food editors, feature writers and columnists... and you can see why September looks like a *great* month for canned foods!

WATCH DAVE GARROWAY on NBC-TV every Thursday morning during September. You'll see Canco's special commercials between 7:30 and 7:45 A.M., E.D.T. Check your local paper for time and channel.



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MANA

0, 1958

AMERICAN CAN COMPANY

Nearly half a million people named this chimp the 1958 VISKING contest!

NAME a valuable prize.



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THE !

Get entry blanks at VISKING'S Hospitality Room M-14 or from any VISKING representative at AMI convention, September 26-30.

This face brought millions of customers into retail food stores across the nation to buy skinless franks and ready to serve meats, during may and june, when the industry welcomed A NATIONAL SAUSAGE SELLING CAMPAIGN. These customers looked for-and bought-the brands of hundreds of packers who took advantage of the 1958 VISKING "NAME THE BABY CHIMP" sales making contest. In extra business . . . in increased brand share for participating packers . . . in return per dollar

invested . . . this was the biggest, most profitable, sausagesellingest promotion in history.

Contest judges are: L. Norton, president, NATIONAL PROVI-SIONER; E. B. Nattemer, publisher, MEAT; G. Lewis, vicepresident, American Meat Institute; I. Teven, vice-president, Public Relations Board, Chicago. Contestants must be in attendance at AMI Convention. Prizes will be awarded September 29, 5:00 P.M. in Room M-14, Palmer House, Chicago.

2 First Prizes! Handsome PLATT brand 2-suiters and overnighters!





5 Second Prizes! These famous WALTCO brand fine spinning reels and rods!

10 Third Prizes! Skotch Koolers for picnics, travel, sports!

VISKING COMPANY



CORPORATION

Chicago 38, Illinois

In Canada: VISKING COMPANY DIVISION OF UNION CARBIDE CANADA LIMITED, Lindsay, Ontario A pioneer and a leader in the design and manufacture of cellulose and plastic casings for the meat industry.



1. Merck is your new basic source of supply for MSG. Recently completed Merck production facilities with multimillion pound MSG capacity can satisfy even the healthiest appetite for this important flavorenhancing ingredient.

nicago.

, 1958

2. You can depend on Merck for unlimited quantities of MSG because the unique and technically advanced fermentation process utilizes raw materials which are available in unlimited supply. No other Merck product or process competes for this supply.

3. Like all Merck food processing ingredients, the quality of Merck MSG is unsurpassed. It meets the highest quality-control standards for monosodium glutamate 99+% pure.

4. Merck MSG is available in two forms-Crystals

and Fine Crystals—to fit your requirements. It is packaged in 100-lb., 50-lb., and 10-lb. containers.

5. Merck MSG deliveries are fast, since distribution centers are strategically located from coast to coast.

6. The Merck Food Research and Technical Laboratories are fully staffed and ready to serve you. Technical assistance, including MSG assay service, is available on request.

7. Ask your Merck representative for complete information about Merck MSG or write directly to:



MERCK & CO., INC. RAHWAY, NEW JERSEY

Marck & Co., Inc.



THERE IS A DIFFERENCE

All stainless steel equipment is not the same. Differences exist In weights and alloys, in details of construction and finishing. And above all, there are differences in the integrity and experience of the builder. Since Koch-built stainless costs no more —why not have the finest.

This Koch stainless-steel-top trimming table is typical of the quality and workmanship you get in every piece of Koch equipment.

Notice the repeated K-shape in the tubular substructure.

This Koch-designed feature provides greater strength, more positive rigidity, and convenient underthe the table storage for meat drume savesge trucks at

the table storage for meat drums, sausage trucks, etc.

The sturdy all-welded frame has leg
levelers. One-piece metal top is fabricated from

14-gauge #2-R satin finish stainless steel with smooth

14-gauge, #2-B satin finish stainless steel, with smooth rounded corners. Koch trimming tables are available with removable sectional maple cutting boards, or with longer-lasting U. S. Royal boards. Standard table lengths

are 6, 8, 10, 12, and 14-ft. Other sizes can be custom-built to your exact requirements. Write for further information and prices.



Visit Us
At Booth 6
AMI Convention

2520 HOLMES STREET KANSAS CITY 8, MO. VICTOR 2-3788

KOCH ENGINEERS WILL WORK FOR YOU

Koch has the experience and production facilities to fabficate custom-built equipment economically. A competent Koch engineer will submit detailed drawings and quotations for your approval. This service is extended without charge or obligation. Write and tell us what you need.

AT AMI . . . Booths 81-82

See your bright future in the New Models of



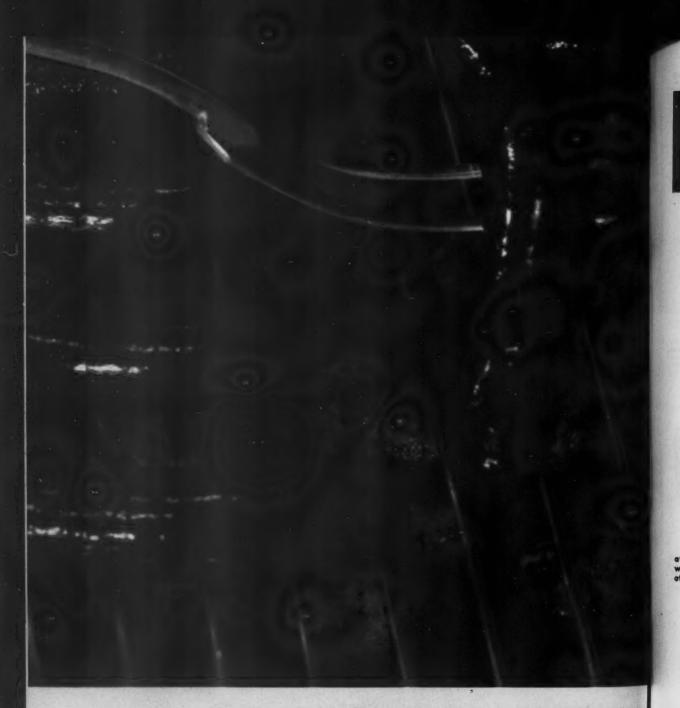
Come to HOSPITALITY SUITE 838-839

We invite you to visit our Chicago plant. Make arrangements with any Griffith man.

THE GRIFFITH LABORATORIES, INC.



CHICAGO 9, 1415 W. 37th St. * UNION, N. J., 855 Rehway Ave. * LOS ANGELES 58, 4900 Officed Ave.



The Better Flavor is REGAL SEASONING

The aroma may be more exciting! The color, brighter and more appetizing! But, definitely, the savory flavor of REGAL SEASONING in wieners is satisfaction without equal! Words can't convey the ecstacy of flavor in REGAL SEASONING, so dependably uniform! Every

blend contains Griffith's Sodium Ascorbate, too. It checks oxidation in the chopper . . . reduces shrink and time in smokehouse . . . cuts cost! So, for stable color with better flavor in wieners, put your money on the money-making flavor of REGAL SEASONING.

Contains high-stability Sodium Ascorbate for Color!

THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St.

UNION, N. J., 855 Rahway Ave.

LOS ANGELES 58, 4900 Gifford Ave.

IF YOU PREFER THIS TYPE here is a good one!

Mepaco FRICTION SMOKE GENERATOR

Where there is a problem in procuring, handling or storing sawdust for the Mepaco Tipper Smoke Generator, some meat processors prefer a generator which creates smoke by friction applied to a block of wood. Mepaco has engineered a friction smoke generator with these exclusive features:

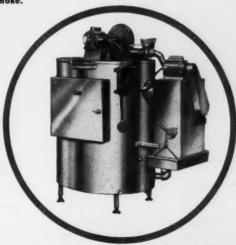


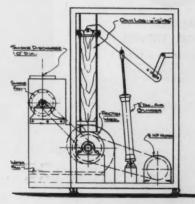
Patent Applied For

- COOL, CLEAN SMOKE Degree of friction is constant because pressure on the wood is regulated by an air-piston. This avoids a variable heat factor in the smoke, and sparks; and this in turn avoids acrid smoke which could adversely affect flavor of the product, and eliminates a serious fire hazard.
- NO EXTRAVAGENT MAINTENANCE. The self-cooling friction wheel is mounted on bearings, which avoids transmitting heat, thrust and load direct to the motor; and this in turn avoids burning out motors frequently.

MEPACO TIPPER SMOKE GENERATOR,

available in 3 sizes, is still the world's most popular method of generating smoke.





Mounting and air-piston control

Eastern Representative
JULIAN ENGINEERING CO.
5129 N. Damen Ave. - Chicago 25

★ See the Mepaco Smoke Generators at AMI Convention, Chicago

Мерасо

DIANA* DICING MACHINE

Used by Hundreds of Leading Packers, Canners, Hotels and Institutions . . . Everywhere!



MATADOR SENIOR & JUNIOR GRINDERS

Large pitch feeder for continuous rapid grind. Has famous Matador principle of coarse and fine in one operation. Capacity up to 8000 lbs. per hour.



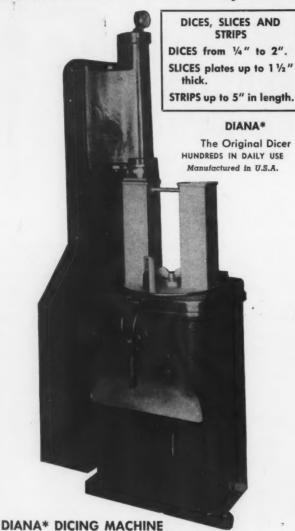
MATADOR HYDRAULIC STUFFERS

A self-contained unit in 65 lb., 100 lb. and 150 lb. capacity. Optional with linking attachment, hand operated or fully automatic.



KERNER STUNNER

Simple construction—s a fefoolproof—easy to reload and operate. Animal bleeds better improving quality of meat a modern and humane way to slaughter.



Made of finest corrosion-resistant metals including stainless steel lined chutes. Reinforced for sturdiness.

ls hydraulically operated, with automatic feed plunger and large feeding funnels

Has dial at cylinder which regulates speed of plunger. Is sanitary, compact and of rugged design with totally enclosed motor and pulley.

DIANA* cuts stew meats . . . fat backs . . . specialties . . . beef . . . lamb . . . veal . . . chicken . . . vegetables . . . and other foods, in uniform cubes of desired size.

Available in two sizes. Write for complete details.



Produces unequaled quality, cool grind. Includes famous Matador principle of coarse and fine in one operation. Capacity up to 3000 lbs. per hour.



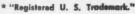
MATADOR SILENT CUTTERS

Advanced modern design with many exclusive safety and sanitary features. In 100 lb., 150 lb., 300 lb. and 550 lb. sizes. Self-emptying attachment optional.



MATADOR PORTABLE ROTARY MIXERS

Mixing bowls mounted on wheels . . . can be moved to any part of the plant . . . at the same time substitutes for hand trucks. In three different sizes.





C. E. DIPPEL & COMPANY, INC.

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NEW YORK 6. N. Y.

THE

METROPOLITAN top quality, OILS and FATS

For the best in vegetable oils, meat fats and shortenings at prices that save you money, look to METROPOLITAN! We can provide you with a wide selection of fats and oils for every requirement.

Only the most modern Girdler equipment is used to process our merchandise and meet high quality control standards.

For outstanding service on any need in fats or oils, contact Metropolitan today!

- OLEO OILS
- SOY BEAN OILS
- *COCONUT OIL
- * COTTONSEED OIL
- * HYDROGENATED
- * DEODORIZED TALLOW
- * HYDROGENATED TALLOW

Directly to your door . . . anywhere . . . anytime!

Express delivery service directly to your door . . . daily or weekly . . . anywhere . . . anytime at your convenience via our own Red Falcon service fleet of 69 stainless steel tank trucks.

Available fully or partially Hydrogenated and/or Deodorized according to your needs.

RED FALCON

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METROPOLITAN
FATS AND OILS INC.

Home of the Red Falcon Service Fleet

Foot of East 22nd Street, Bayonne, N. J.





PACKERS POWDER®

CURE

The users of this product reads like "The Who's Who" in the industry! Hundreds and hundreds of daily users of Packers Powder Cure attest to its reliability.

You Can't Afford Not to Try a Drum on Approval!

- FREE FLOWING FOOL PROOF
 - PERFECTLY INTEGRATED
- NO WET SPOTS

703 W. ROOT . CHICAGO 9, ILLINOIS

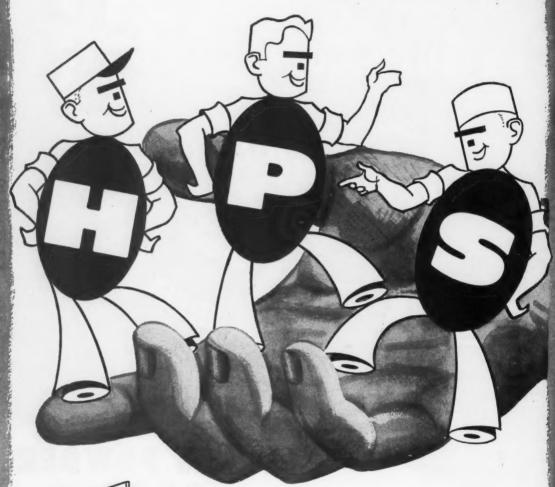
LABORATORIES, Inc. Manufacturing Chemitts for the Food Industry

INGREDIENTS

FOR ALL CURING

0, 1958

will be on hand at AMI



879 & 880 ° PALMER HOUSE

DROP IN . . . at rooms 879 & 880 Palmer House . . . every Smith will be glad to see you . . . and lend a receptive ear to any and all meat wrapping problems . . .

H-P-SMITH

CHICAGO 38 - 5001 WEST SIXTY-SIXTH STREET - POrtsmouth 7-80

PAPERS FOR PACKERS FOR OVER PIFTY VEARS

save \$50,000.00 a year

on each Sliced Bacon line... on labor and giveaway!

WEIGHING -WHILE -CONVEYING



- NEW . IMPROVED . ELECTRONIC . AUTOMATIC
- **CUTS LABOR COSTS**

- REDUCES GIVEAWAY CONTROLS PRODUCTION
- IMPROVES PACKAGE APPEAL

1908, on each line operating 8 hours a day 5 days a week, the new, improved CASHIN Weighing-While-Conveying Sliced Bacon Machine SAVES up to \$50,000 A YEAR or more! CASHIN uses any size bacon cardboard . . . handles any size bellies without change . . . handles bellies from 26° to 29° . . . handles ½ lb. and 2 lb. units as well as 1 lb. units. CASHIN makes all other methods obsolete!

ŝee

, 1958



in action on colored film in Hospitality Rooms 812 & 813

^{CASHIN,} INC., 16 STATE STREET, ROCHESTER, NEW YORK ● F. M. TOBIN, PRESIDENT



When you count on KVP Laminated Wraps no wasted motion steals your profits!

No three ways about it—KVP saves labor costs for you by providing pre-gathered, strip-laminated ham wraps in 2 or 3-sheet combinations to fit your special requirements.

Whether for domestic sales or for government contracts, this is the way to protect your hams...reduce shrinkage...guard freshness...provide maximum eye-catching "sell."

And save money at your wrapping station!

A wide choice of papers for combinations to meet your every need.

Write us immediately for samples. See how the bright KVP outerwraps provide a perfect printing surface for mouth-watering illustrations that can dominate a supermarket meat display.

THE KVP COMPANY



KALAMAZOO, MICHIGAN

For ma pickle. and ski meat-pa Brine, 1 Lixate brine o addition many a Centra Lixate piece c Here, r tationfiltered tion is a valve The feed, w fully sa where 3 basi Each o neered efficien 1. Mos Sterling enough with ro

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Salt News

from INTERNATIONAL SALT COMPANY, INC.

How Today's Meat Packers Benefit from Lixate Brine-Making Process

For making curing pickle and pumping pickle... for washing and brining hides and skins... and for spray deck refrigeration systems—a large majority of modern meat-packing plants are now using Lixate Brine, made by International's exclusive Lixate Process. This process produces a brine of exceptionally high quality. In addition, the Lixate Process itself has many advantages for the modern packer.

Centralized, automatic operation. The Lixate Process is carried out in a single piece of equipment called the Lixator. Here, rock salt is dissolved without agitation—and brine is completely self-filtered at the same time. This entire operation is set in motion simply by turning a valve.

The Lixator automatically controls salt feed, water feed and brine discharge. The result is a continuous flow of pure, clear, fully saturated brine—delivered when and where it's needed.

3 basic Lixator installations possible. Each of the Lixator installations is engineered to meet specific plant needs, for efficiency and maximum economy.

1. Most widely used is the hopper-style Sterling Model Lixator. The hopper is large enough to require only occasional refilling with rock salt, which can be stored nearby for convenience. And rock salt flows from the hopper directly and automatically into the Lixator whenever brine is drawn off.

2. Many plants prefer the Sterling Storage Lixator, a combination of salt-storage tank and salt-dissolving tank, which is designed for large operations. With this unit, rock salt can be delivered from the truck or railroad car directly into the Lixator, which both stores the salt and automatically feeds it to the dissolving tank as more brine is needed. All handling of rock salt is eliminated.

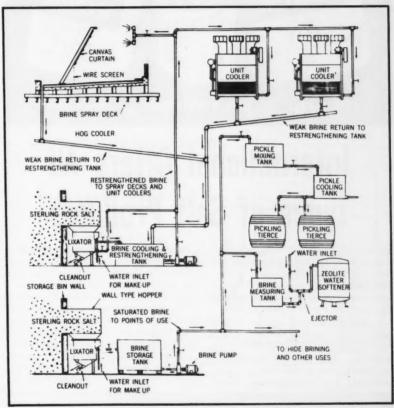


Diagram of Lixator installation shows many uses for Lixate Brine: in pickling vats, pump pickle and hide brining; for regenerating zeolite water softeners; for direct or indirect refrigeration; and for restrengthening brine in unit cooler and spray deck systems.

3. For plants in which ground space is at a premium, the Sterling Silo Lixator is most practical. Narrowenough to fit in small ground areas, the Silo Lixator has ample storage space, because of its height. The upper portion

of the Silo is for dry-rock-salt storage. Dissolving takes place automatically at the bottom.

Substantial savings. The Lixator reduces salt handling costs to a minimum— and in many cases eliminates them altogether. The expense of distributing dry salt and making brine at various locations is always avoided. Also, the Lixator uses economical Sterling Rock Salt, which can greatly reduce production expenses. The Lixator is remarkably easy to maintain, too. Other than valves, it has no working parts—nothing to get out of order. The occasional flushing which may be needed is done simply by opening a built-in cleanout valve.

Fast, direct service on all Sterling Salt products

International's mines and refineries are strategically located to provide fast shipments of any type or quantity of Sterling Salt—for any purpose.

MINES: Retsof, N. Y.; Detroit, Michigan; Avery Island, La.

REFINERIES: Watkins Glen, N. Y.; Ludlowville, N. Y.; Avery Island, La.

0, 1958

DISTRICT OFFICES: Atlanta, Ga.; Chicago, Ill.; New Orleans, La.; Baltimore, Md.; Boston, Mass.; Detroit, Mich.; St. Louis, Mo.; Newark, N. J.; Buffalo, N. Y.; New York, N. Y.; Cincinnati, O.; Cleveland, O.; Philadelphia, Pa.; Pittsburgh, Pa.; Memphis, Tenn.; and Richmond, Va.

GENERAL OFFICES: INTERNATIONAL SALT COMPANY, INC., SCRANTON, PA.

PLEASE TURN PAGE



International Offers All Types of Salt Products

Today, meat packers throughout the country can get all the salt products they need from *one* dependable source of supply—International Salt Company. Here's a review of some of the Sterling Salt products that give best results in meat packing.

For operations that use salt in brine form, International supplies Sterling Rock Salt and Sterling Evaporated Salt . . . and automatic dissolvers for making brine from both kinds of salt. For dry-curing, preserving and seasoning meat—operations which call for high-quality salt—International produces Sterling Granulated Salt, Sterling Granulated TX-10 and Sterling Purified Salt. Sterling Purified Salt is guaranteed to contain more than 99.95% sodium chloride. Also available is Sterling Flake Salt, in fine, medium and coarse grades.

Sterling Casing Salt (an Evaporated Granulated salt), used expressly for cleaning, curing and preserving sausage casings, has a special characteristic of holding a specific amount of moisture. Sterling Rock and Sterling Evaporated Salt in various sizes and types are supplied for brine and dry curing hides and skins and packing them in salt.

We also offer new Sterling SC-6 Salt... especially for curing skins. It is free-flowing, dustless, and easily handled in all weather conditions.

Sterling Kooler Kubes for Effective Refrigeration . . . Kooler Kubes are heavily compressed refrigeration salt blocks for use in unit coolers, cold air diffusers and spray deck refrigeration. They restrengthen brine continuously and uniformly, thus making it easy to maintain brine at the proper strength. The resulting refrigeration efficiency helps reduce product shrinkage. Other advantages: clogging of spray nozzles is minimized, and there's much less fog in chill rooms.

Technical Assistance Important Part of International's Service to Meat Packers

Through skilled and experienced "Salt Specialists," International is constantly helping meat packers get greater efficiency and economy from the salt or brine they use. These specialists work with a company in selecting the right type and size of salt for a particular job . . . in finding effective salt-storage and salt-handling methods.. and in determining the best means for producing and distributing brine—tomention just a few of their services.

One thing meat packers particularly appreciate about this advisory service is its complete impartiality. International has no reason to recommend one kind of salt over another. We produce both Sterling Rock Salt and Sterling Evaporated Salt in all types and sizes. And we also make automatic dissolvers for both kinds of salt. So we can recommend the type and size of salt most perfectly suited to a plant's needs.

Information on unloading, measuring and sampling bulk salt—and other technical data—is readily available from our sales engineers. These men are also experienced in how you can store and handle salt or brine with the most efficiency. They'd be more than happy to help you and your company. International's 50 years of experience and continuing research are completely at your disposal—at any time. Just contact your nearest International Salt Company sales office.

Sterling Rock Salt keeps driveways, platforms clear in winter



You can keep business operations moving smoothly during severe snow and ice storms by spreading Sterling Rock Salt on your parking areas, driveways and loading platforms.

Spread the moment a storm hits, this effective melting agent turns snow to slush—makes it easier to remove dangerous ice. Result: fewer delivery and loading delays ... no costly traffic tie-ups... much less, danger of accidents to personnel. Wherever it's used, Sterling Rock Salt produces a bare pavement—the only safe pavement.

Service and research are the extras in

STERLING SALT

PRODUCT OF INTERNATIONAL SALT COMPANY INC



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Use a "TILT-TOP" TRUCK with your TY LINKER

COMPLETE HANDLING OF PRODUCT FROM STUFFER TABLE TO SMOKE STICK





- e INCREASES TIME AND LABOR SAVINGS
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- e SELF-LOCKING DEVICE FOR SMOOTH TILTING
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OVER 3000 TY LINKERS IN DAILY OPERATION

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You also obtain precise water control. Just decide the amount of water to be added to your product and the adjustable water timer controls this addition exactly and automatically.

The Automatic bowl revolution meter can be pre-set to turn off at any predetermined point to guarantee the same uniform sausage emulsion at all times.

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SAUSAGE CO.
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1958

Four operating possibilitiesmade possible by two separate bowl speeds and two separate knife speed drives—now enable you to control the particle size of any type of sausage automatically.

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TO
SWIFT & CO.
WILSON, N. C.

SEE US AT AM

A REVOLUTIONARY IDEA IN MEAT PROCESSING

THE NATIONAL PROVISIONER, SEPTEMBER 20, 1958

25



Old Smoky! summer sausage is now processed with ACCEL by Peters Meat Products. New starting culture has cut product failures and returns to zero.

Better Summer Sausage In Less Time Thanks to Accel

Peters Meat Products of Eau Claire, Wis., and St. Paul, Minn., makes a summer sausage called 'Old Smoky'. And like all packers who produce summer sausage, they had their problems. The lengthy processing time limited their production capacity to one 5,000-lb. batch of 'Old Smoky' per week. They typically encountered spoilage, off-flavor, nonuniform color, poor texture, and nitrite burns.

These problems, shared by every summer sausage packer, are all attributable to chance fermentation according to AMIF research. The best way to beat this universal problem was to find a way of controlling the fermentation process. The answer proved to be a starter culture, developed by the AMIF and commercially produced by Merck & Co., Inc., under the name ACCEL.

Here's what happened when Peters started using Accel in 'Old Smoky'. Processing time was cut so sharply that they tripled output. They now produce three 5,000-lb. batches per week without expanding production facilities. Sam Pire and Adolf Remmele, Plant Superintendents, and other Peters officials report that Accel has resulted in considerable cost savings.

They are assured of constant uniformity in texture, flavor, and color. Returns and product failures have been cut to zero. Consumer acceptance of 'Old Smoky' has substantially increased—and Peters has enthusiastic letters to prove it. The people at Peters are sold on Accel.

ACCEL offers important savings in money, time, and labor wherever it is used. It completely eliminates the 72-hour period of holding in the cooler and the 24-hour tempering period. It offers the surest way of producing a tangy, high-quality product with spoilage and failures held to a rock-bottom minimum. ACCEL is in convenient powder form to be introduced during the mixing process so that no new equipment is required.

Accel is MID approved for summer sausage, Lebanon, thuringer, cervelat, salami, and pork roll. For free literature and samples, contact your local Merck representative or write directly to Department NP-912.

gre

MERCK & CO., Inc., Rahway, New Jersey

®Accel is the trademark of Merck & Co., Inc., for its brand of lactic acid starter culture.



Sam Pire, Plant Superintendent of Peters Meat Products, inspects a batch of ¹Old Smoky¹ summer sausage processed in only 48 hours by using ACCEL.

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THE GLOBE-BECKER

NEW VACUUM CONTROLLED CONTINUOUS STUFFING MACHINE

This revolutionary Globe-Barker machine represents for growths deverage in the history as accurage mendicative. Continues Abrillia and the remarks are carried as a consequence of a consequence

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The GLOBE Company CHICAGO SO. PRINCETON AVE.

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Co., Inc., c. & Co., Inc.

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- * Fast, Continuous Operation
- * Air-free Product with Controlled Vacuum
- * Product Improvement
- * Ease of Cleaning
- * Economy of Operation and Maintenance
- * Complete Safety
- * Easy Installation

This revolutionary Globe-Becker machine represents the greatest advance in the history of sausage manufacture Continuous stuffing and the removing of air by controlled vacuum as the meat enters the casing provides an entirely new conception of sausage production.



THIS MACHINE CAN BE SEEN AT AMI - CHICAGO



THE GLOBE COMPANY

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"... and the boss is, too," he adds.

The "boss" is plant superintendent W. W. Whitford, who says: "We have about 50 boards in continuous use at present. Eventually, we'll convert our entire production line to "U. S.' Cutting Boards. They're a terrific improvement over wooden boards, averaging sixteen times longer life. And they pay for themselves in the first 18 months. Add to these economies all the other advantages of easy cleaning, no warping or chipping, simple maintenance, light weight and portability—and you see why we're sold on these boards."

U. S. Royal Cutting Boards are made of a special hard synthetic compound, hard enough to resist gouging, yet not so hard as to dull knife blades.

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See Tipper Clipper in action right in your own plant, without obligation. Arrange for a free demonstration now - - - or - -

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... for handling foods

Elevators can be operated at various angles by providing case-hardened bronze-bushed rollers attached to belt. Rollers are guided in tracks preventing sag and insuring long life.

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CREAM OF SPICE SOLUBLE SEASONING • GROUND SPICE
PEACOCK BRAND CERTIFIED FOOD COLOR

Printed in U.S.A.

. . . . WHERE HIS BREAD IS BUTTERED

The American Standard of Living is a term that means many things to many people. The chances are that few of us, without stumbling around, could give a clear, concise definition of what the expression really means.

We will agree, however, and without hesitation, that among other things, it means "eating a little higher up on the hog." It means going from chitterlings, "fat-back", and molasses, to steaks, chops, and other choice "cuts". Figuratively, as well as literally, it most certainly means going from dry bread to bread and butter.

This, the American worker fully understands. More important, he understands, too, how, why, and where his bread is buttered. This is why despite its adversities, imperfections, and assaults from without, the American worker clings to his union.

He knows, furthermore, and (with some eighteen million of his fellow workers who are members of the Labor Movement), demonstrates that he knows that the union is the key to self-respect and the better things of life for himself and family. In other words, he knows where his bread is buttered.

The Amalgamated can always be counted on to remain fair and square in its every dealing whether with management, government, or the public. At the same time we dare not lose sight of our historic mission—our obligation and responsibility to keep our UNION firm and strong—spearhead of greater achievements and more of the good things of life—more of the American Standard of Living—for our members, their families, and communities.

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, 1958



High quality franks with superior cure-color are heat processed in up to 50% less time when NEO-CEBITATE is added to emulsion.

NEO-CEBITATE® Cuts Heat Processing Time for Franks to 75-90 Minutes...Improves Color Too

Studies conducted by the American Meat Institute Foundation show that you can give franks longer-lasting color at considerable savings in processing time—without sacrificing quality; sodium isoascorbate makes this possible.

A.M.I.F. researchers ran tests on three different types of commonly used frankfurter emulsions* and added ½ oz. of sodium isoascorbate per 100 lbs. to half of each type of emulsion. Untreated franks were heat

processed for 120 to 150 minutes, while those containing sodium isoascorbate were processed for 75 to 90 minutes to the same internal temperature. Both groups were smoked for the same length of time.

All franks—with and without sodium isoascorbate—scored high on flavor, texture, and peelability. However, the franks treated with sodium isoascorbate showed a brighter initial cure-color and a slower rate of fade in the display case. This means not only greater eye appeal and longer shelf life but more efficient production as well. AT

Gain these advantages by using NEO-CEBITATE OR NEO-CEBICURE (Merck brands of sodium isoascorbate and isoascorbic acid), especially developed for the meat industry by Merck. Packers using NEO-CEBITATE OR NEO-CEBICURE find they can increase production when smokehouse capacity is limited and save on labor and operational expenses when increased output is not required.

NEO-CEBITATE and NEO-CEBICURE offer all the curing benefits of sodium ascorbate and ascorbic acid yet cost less to use. They are M.I.D. approved for curing all beef and pork products.

For literature and samples, contact your local Merck representative or write directly.

MERCK & CO., INC. Rahway, N. J.

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•For complete details on the A.M.I.F. study, see Food Technology, Volume 12, No. 6, 1958, or write to Merck for a reprint. RESULTS OF A.M.I.F. STUDY

good

3 days

Franks cured by

Heat processing time 120-150 min.
Flavor and texture good

Peelability
Rate of color fade

conventional process

NEO-CEBITATE (sodium isoascorbate, Merck)

. 75-90 min. good

> good 4-5 days

Franks cured with

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COMPLETELY AUTOMATIC PACKAGING
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ALSO PACKAGE SLICED LUNCH MEATS
AT 60 PACKAGES PER MINUTE



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Automatic Labeller

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 Texture and slicing qualities are improved.
- From day to day or year to year your results are uniform, predictable, profitable — for Bull Meat Brand Binder, blended of five selected grains, is under critical and continuous laboratory control.
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EVERYTHING'S

'Changing Patterns and Effect'

FOUR-DAY meat industry convention this year is built around four words, "Changing Patterns and Effect," and if packers, sausage makers and renderers go back to their plants and apply what they've heard, next week's 53rd annual meeting of the American Meat Institute could be its most successful one. Packers and their personnel will listen to "patterns" at the Palmer House, Chicago, from September 26 to September 30.

Scores of meat industry suppliers are in high glee because of increased space. About 100 exhibitors are showing their wares, and about 90 firms will occupy hospitality rooms for sales chatter.

Thirty-two meat industry veterans, including one woman, will be honored at a special breakfast Monday, where they will receive gold emblems in recognition of their half century of service.

A few of the specific topics to be discussed at the opening session Friday morning will be: "Can you adjust to the changing patterns in the livestock and meat industry?" "Will the changing patterns of livestock production and marketing affect your business?" and "Are you aware of the changing consumer market?" The three speakers who will answer these questions and many others on livestock production and procurement are Dr. Herrell DeGraff, Babcock professor of economics, School of Nutrition, Cornell University; Dr. Robert C. Kramer, agricultural economist and co-ordinator, Michigan marketing program, Michigan State College, Lansing, and Homer R. Davison, AMI president.

The Institute again this year has come up with more speakers on automation in industry. "Mechanization or Automation—Which, When, Where and How," will be explained by Gerald L. Scott, senior engineer, Midwest Research Institute, Kansas City, Mo. Scott has visited a number of meat packing plants recently and studied their operations. Howard L. Wallace, Petersen Manufacturing Co., Los Angeles, in a slide illustrated talk, will present a quick trip through one of the country's most modern rendering operations. With respect to the automated processing of rendered fats, C. E. McMichael of The Girdler Corporation, Louisville, will provide answers. Operation of the mechanical hide shaking equipment will be demonstrated in a film.

Packers concerned with ideas as to how automatic controls may be applied to liquid-handling processes may find help in another film, produced by Canada Packers Ltd. especially for the AMI meeting.

Concluding the Friday afternoon session, a panel of packinghouse experts will give their views on what can be done about mechanization and automation. The panel will include R. W. Batcher, The Rath Packing Co.; A. B. Maurer, Maurer-Neuer, Inc.; Gerald L. Scott, Midwest Research Institute; H. K. Gillman, Tobin Packing Co., Inc., and R. W. Ransom, John Morrell & Co.

The Saturday morning session will be devoted to changing patterns and effect on sausage and other processing operations. F. Warren Tauber, manager, food and packaging research department, Visking Co., will present a special report on the role of various kinds of comminuting machines in the formulation and processing of sausage emulsions. Mechanized shipping operations, as filmed at a number of meat packing plants, will be projected by Walter R. Green, product sales manager, Rapids-Standard Co., Inc. As mechanization becomes more generally adapted in meat processing operations, the need for more emphasis on quality control becomes apparent, and Julius Zillgitt, manager, research and development division, Geo. A. Hormel & Co., will have some recommendations on the subject.

Again a panel discussion will conclude the Saturday morning session and George Heil will be moderator on the subject "How Do We Adjust?" Those in the bullpen will be Frank Crabb, Stark, Wetzel & Co., Inc.; Donald Eckrich, Peter Eckrich & Sons, Inc.; Walter R. Green, Rapids-Standard Co., Inc.; Harold Jaeke, Oscar Mayer & Co.; F. W. Tauber, Visking Co., and J. Zillgitt, Geo. A. Hormel & Co.

Changing patterns in sales distribution will be thoroughly analyzed before the convention folds its tents and packinghouse personnel pad back to their plants. Samuel G. Barton, president, Market Research Corporation of America, New York City, will discuss "The Changing Consumer."

The retail meat dealer has come a long way. His traditional straw hat is missing and somewhere along the line he's lost his insistence about making his own sausage. A. C. Nielsen, Jr., president, A. C. Nielsen Co., will summarize the follow-up his company made of the 1954 Census of Distribution by bringing it up to date.

In this day of changing consumers and changing retailers there are definite patterns of change in packer selling operations. John Kielty, president, Poetzinger, Dechert & Kielty, sales training program organization, has made a study of the meat industry's selling problems and methods and will present ideas and constructive suggestions. The discussion group will be composed of Arthur Lavin, The Sugardale Provision Co.; O. B. Smith, The Wm. Schluderberg-T. J. Kurdle Co.; Charles Musser, Wilson & Co., Inc., and F. J. Townley, Swift & Co.

Wilson & Co., Inc., and F. J. Townley, Swift & Co. Wives and daughters of AMI members may breakfast Saturday atop Chicago's newest skyscraper on the lake front, the Prudential Building. A Monday luncheon at the "veddy swank" Ambassador Hotel's Sarah Siddons Walk is planned especially for women. Here they will be entertained by Sulie Hurand, one of the nation's foremost musical dramatists.

Ladies are invited to the annual dinner Monday night at the Palmer House Grand Ballroom. The guest speaker will be General Carlos P. Romulo, Philippine ambassador. The Varsity Men's Glee Club, University of Illinois, will entertain.

And now we must draw a curtain on the top secret session which closes the AMI meeting. It is a management seminar and "attendance will be by invitation only for regular members exclusively."

OPENING SESSION

FRIDAY . . 10:00 A.M. GRAND BALLROOM

Changing Patterns and Effect on Livestock Production and Procurement-Dr. Herrell DeGraff, Babcock professor of economics, Cornell University; Dr. Robert C Kramer, agricultural economist, Michigan State College, and Homer R. Davison, president, American Meat Institute.



DR. H. DeGRAFF



DR. R. KRAMER



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H. R. DAVISON

GENERAL SESSION

FRIDAY . . 2:00 P.M. GRAND BALLROOM

Changing Patterns and Effect on Plant Operations: Mechanization or Automation-Gerald L. Scott, senior engineer, Midwest Research Institute, Kansas City, Mo.

Mechanized Inedible Rendering-Howard L. Wallace, Petersen Manufacturing Co., Los Angeles, will, in a slide-illustrated talk, take a quick trip through one of the most modern rendering operations in the United States.

Automated Processing of Rendered Fats-C. E. Mc-Michael, The Girdler Corp., Louisville, Ky.

Mechanized Hide Take-Up-a film produced especially for this meeting through the courtesy of McLean Machinery Co., Toronto, Can., and Canada Packers, Limited.

How an Automated Process is Operated-A film, produced by J. W. Ruddell, Canada Packers, Ltd., especially for the AMI.

What Can We Do About Mechanization and Automation? This will be a panel discussion to include R. W. Batcher, The Rath Packing Co.; A. B. Maurer, Mau-



G. L. SCOTT



H. WALLACE





A. MAURER



R. RANSOM



H. GILLMAN

rer-Neuer, Inc.; Gerald L. Scott, Midwest Research Institute; H. K. Gillman, Tobin Packing Co., Inc. and R. W. Ransom, John Morrell & Co.

GENERAL SESSION

GRAND BALLROOM SATURDAY . . 10:00 A.M.

Changing Patterns and Effect on Sausage and Other Processing Operations: Advances in the Preparation of Sausage Emulsions-F. Warren Tauber, manager, of the food and packaging department of the Visking Co.

Orders on the Move-A special motion picture of mechanized shipping operations at several meat plants, and a report by Walter R. Green, product sales manager, The Rapids-Standard Co., Inc., Grand Rapids.

Quality Control: Key to Efficient Processing-Julius Zillgitt, manager research and development division, Geo. A. Hormel & Co.

How Do We Adjust?-This will be a discussion group with George Heil, Heil Packing Co., St. Louis, as moderator. Discussion members will be Frank Crabb, Stark, Wetzel & Co., Inc.; Walter R. Green, Rapids-Standard Co., Inc.; F. W. Tauber, Visking Co.; Donald Eckrich, Peter Eckrich & Sons, Inc.; Harold



H. JAEKE



F. W. TAUBER



W. R. GREEN



J. ZILLGITT



G. HEIL



F. CRABB



D. ECKRICH

Jaeke, Oscar Mayer & Co., and Julius Zillgitt, Geo. A. Hormel & Co.

GENERAL SESSION

MONDAY . . 10:00 A.M. GRAND BALLROOM

Changing Patterns in Sales Distribution:
The Changing Consumer—Samuel G.
Barton, president, Market Research Corporation of America, New York City.

The Changing Retailer—A. C. Nielsen, jr., president of A. C. Nielsen Company of Chicago.

How Our Selling Must Change—John Kielty, president, Poetzinger, Dechert & Kielty Co., Chicago

How Do We Adjust?—This will be a discussion group with R. F. Gray, Geo. A. Hormel & Co., as moderator. Discussion members will be Arthur Lavin, The Sugardale Provision Co., Canton, O.; O. B. Smith, The William Schluderberg-T. J. Kurdle Co., Baltimore; Charles Musser, Wilson & Co., Inc., Chicago, and F. J. Townley, Swift & Company, Chicago.



S. BARTON



A. C. NIELSEN



J. KIELTY



R. F. GRAY



C. MUSSER



O. B. SMITH



F. TOWNLEY

ANNUAL DINNER

MONDAY . . 7:00 P.M. GRAND BALLROOM THE PALMER HOUSE



GEN. C. ROMULO

Address by General Carlos P. Romulo, Philippine ambassador, whose topic will be "The Race For Power." As first Philippine ambassador to the United Nations, and president at the Fourth General Assembly of the U. N., the General is keenly aware of the environmental needs for human freedom. He is noted for his analytical understanding of the international political situation, and his views on the current crisis will be interesting.

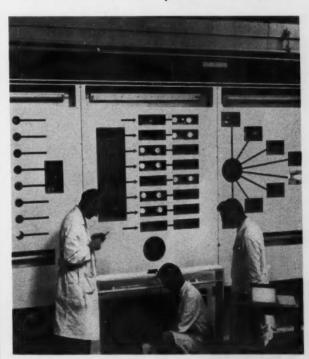
The Varsity Men's Glee Club, University of Illinois, under the direction of Harold A. Decker, will present the musical portion of the evening program. The 80-voice glee club has just returned from an appearance at the Brussel's World Fair.

GENERAL SESSION

TUESDAY . . 10:00 A.M. GRAND BALLROOM

What Management Should Be Thinking About—This is a management seminar and attendance is by invitation only and restricted to regular AMI members. A business session of the Institute will conclude the five-day meeting.

ANYONE FOR QUIZ GAMES?



MASTER QUIZ BOARD will allow conventioneers attending the American Meat Institute meeting to test their scientific knowledge. The board, which was constructed by members of the staff of the American Meat Institute Foundation at the University of Chicago, will pose eight questions arranged in progressive difficulty and will give the testee a rating from beginner's luck to super-scientist. The electrical system was designed by Dr. Jay Fox of the division of biochemistry. Shown in the picture (from left to right) are Hal Slover, AMIF division of organic chemistry, Franklin Mills and Paul Brown, both of the division of food technology. The quiz game is electronically operated. When one answers correctly a bell rings and a green light flashes; if your answer is wrong you get a red light and a Bronx buzz. Who knows, any conventioneer may be a super-scientist who hasn't been told.

ICH

0, 1958



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Custom can give you the kind of flavor you want and need. More important, Custom can also give you the market "protection" you need-because when Custom develops a flavor for your product, it is yours exclusively. No one else within your market area will have it.



Best of all, remember that Custom seasonings are blended to increase your yields, too. Your Custom Field Man will work with you to be sure that you produce a juicier, better-appearing, longer shelf-life product with your prescribed flavor.



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M. J. Phee Sales Manager

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FIBREBOARD packaging for meats

Your meats travel better, **economically**, in Fibreboard containers. Corrugated and solid fibre shipping cases. Folding cartons of every size and style. Bacon trays and boards. Sausage containers. Table-ready meat specialties. Frozen meat packages.

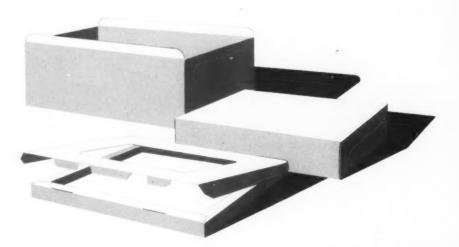
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Machines to be demonstrated at convention booth, Neck Bone Trimmer, Back Bone Trimmer, Hot Beef Trimmer, New Labor Saving Fat Back Trimmer

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Whizard BONE TRIMMING MACHINE

- Salvages valuable meat usually wasted
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- Processes up to 7 pork necks a minute
- Raises yield on pork back bones up to 11/4 pounds per hog
- Trims beef bones chilled or hot

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BETTCHER INDUSTRIE 13120 Enterprise Ave	ES, INC., enue, Cleveland 35, Ohio
Gentlemen: Please send m 500 Packing House Produ I understand there is no INDIVIDUAL	e information on your "Whitzard" Model oction Electric Bone Trimming Machine. obligation on my part.
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VENTION IN CHICAGO

SEPTEMBER 26-30



Where To Go... in and around CHICAGO

Conventioneers need not be idle during the time they are not attending AMI meetings and viewing exhibits. The "convention city" offers much to see and many places to visit. Some of the highlights of entertainment, eating and education to be found in Chicago over the convention weekend are listed below.

SPECIAL EVENTS

September 25-28: Chicago Defender Home Service Exposition, International Amphitheater, 42nd and Halsted sts. Hours 2 to 10:30 p.m. Consumer goods, foods, appliances and services for the home will be shown. Free.

September 29: The Grenadier Guards, presented by Sol Hurok at the Chicago Stadium, 1800 W. Madison st., 8:30 p.m.

Until September 30: Clarence Buckingham Memorial Foun-[Continued on page 56]

IN THE PICTURES

Top Row

Buckingham Fountain in Chicago's Grant Park. White Sox play here on September 26, 27 and 28. "With a Little Bit of Luck" from "My Fair Lady" University of Illinois Glee Club at AMI Dinner.

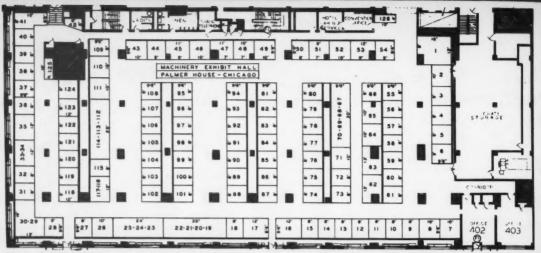
Second Row

Beauties appear in Conrad Hilton Boulevard Room.
Maywood Park harness racing continues to October 15.
Chicago's skyline as seen across Grant Park.
Horse players can enjoy Hawthorne Park races.
Anne Rogers and Michael Evans star in "My Fair Lady."

Third Row

AMIF holds an "open laboratory" on September 25.
Action at Oak Brook Polo Club, Hinsdale, III.
A view of Michigan avenue by night.
Stars in Chicago's night life.
Beacon shines out above the city by the lake.





New and improved equipment and supplies of interest to meat packers and processors will be on exhibition in Machinery Hall and the Red Lacquer Room of the hotel. The daily hours: Saturday, September 27, 12 noon to 5 p.m.; Sunday, September 28, 10 a.m. to 5 p.m., and Monday, September 29, 9 a.m. to 10 a.m. and 12 noon to 5 p.m.

exhibit booths

Alpha International Corp 164 Allbright-Nell Co., The 9-10 American Spice Trade Asso 138 Anderson, V. D. Co., The 54 Armstrong Cork Co 162-163 Atmos Corp
Barliant & Co
Calgon Co
Dalason Products Mfg. Co

Everhot Manufacturing Co 3 Exact Weight Scale Co 107-10	82
Famco Division (Allen Gauge & Tool Co.).7 First Spice Mixing Co., Inc	53 11
General Machinery Corp 10 Gifts For Industry, Inc)9 58 22
Hantover, Phil, Inc	20 46 32 46 50
International Salt Co., Inc	18
Kartridg-Pak Machine Co 88- Kelematic Machine Corp	89 34 66

Linker Machines, Inc
Oakite Products, Inc
Pavia Process, Inc
Rapids-Standard Co., Inc., The 168
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Royal Packaging Equipment 144
Sanfax Co., The
Smith's John E., Sons Co 95-96
Speco, Inc 85-86-87
Spiehs, L. C., Co., Inc
Standard Casing Co., Inc50-51
Sutherland Paper Co 29-30-31
Sweeney Lithograph Co 135-136
Takamine Laboratory
Thermo King Corp37-38
Tipper Tie, Inc
Townsend Engineering Co 79-80
United Cork Co
U. S. Slicing Machine Co 23-24-25
Vegex Co
Wallerstein Co., Inc166
Wear-Ever Aluminum, Inc 59-60

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Many alert and obliging representatives from supply, equipment and brokerage firms that serve the meat industry will again be hosts to meat packers, sausage manufacturers, and renderers from all parts of the country at AMI's fifty-third annual meeting. Hospitality suites are located on the seventh and eighth floors of the Palmer House, but there are also a few suppliers' headquarters in other parts of the hotel. We suggest that you clip this page and take it to the AMI convention for reference, or consult the National Provisioner bulletin board in the foyer close to the Grand Ballroom for a final listing.

Hospitality Headquarters of Industry Supply Firms

COMPANY	ROOM NOS.
Advanced Engineering Allbright-Nell Co., Th Allen Cartons, Inc American Viscose Cor Aromix Corp Asmus Bros., Inc Atlas Casing Corp Archibald & Kendall, Aula Division	e
Barliant & Co	Inc,804
Calgon Co	812-813 Supply Co., 882-883
DCA Food Industries, Dempsey Co., A. G Dewied Casing Co., A Dupps Co., The	Inc784 704 740-741 805
Ekco-Alcoa Container	s, Inc833
Federal Container Co First Spice Mixing C	orp732 o., Inc892
General American Tr	ansportation
Corp	831-832
Hartford City Paper	Co738
Heekin Can Co., The Heller & Co., B Hess-Stephenson Co.	854
Heller & Co., B	851-852
Hoffman-La Roche, In	ne701
Independent Casing	
Independent Casing Corp International Salt Co	942-944-946W
James Co., E. G Johnson & Schmidt	888-889 776-777-778
Kadison Laboratories	, Inc860-861
Aansas City Dressed	Reef 760-761
Karp Brokerage Co., Kartridg-Pak Machin	Inc845
Kneip, Inc., E. W	e 00,842

3-94 -114 9-70 . .35 . .62 9-130

.100 .118 .137 ..49 .133 .169 47-48 98-99

.168 .165 .144

8-159 64-65 ...27 95-96 86-87 ...63 50-51 30-31 5-136 ...134 37-38 6-117 79-80 ...7-8 24-25 ...143 77-78

59-60

COMPANY	ROOM NOS.
Lacy Lee	814
Milwaukee Spice M Mongolia Importin Monson Co., R. H. Muirson Label Co. Murphy Co., J. T.	Foyer 4th fl.
Niagara Blower C	0825-826
Ordman Brokers	840
Packinghouse By-Products Paterson Parchmer Petersen-Priceman Plastix Film Conv. Preservaline Manu	Inc
	of America745
St. John & Co St. Regis Paper C Chester Division Safeway Truck Li Sanfax Company, Schwartz & Co., B Selected Spices, I Sheffield Chemical (Div. Sheffield F Silverman & Wex Sloman, Lyons Br Smith Paper Co., Smith's Sons Co., Standard Packagin Stange Co., Wm. Sunderland & De Sutherland Paper	820 60., 809 nes, Inc. 734 The 862 1650 nc. 786 Farms Co., Inc.)703 ler, Inc. 731 okerage Co. 878 H. P. 879-880 John E. 836 ng Corp. 736 J. 802-803 Ford 887 Co. 743-744
(Div. of Miles lands of Tee-Cee Manufact Tee-Pak, Inc Tri-State Packing Supply, Inc	tory Lab., Inc.)859 turing Co759
Vegex Co Visking Co. (Div. Carbon & Carbi Club Fl	of Union ide Corp.)
Wallerstein Co., I Walsh-Brown-Hef Wax Casing Co., I Wood & Co., J. C.	nc787 ferman Co897-898 Edward856881





If ever there was a time for optimism-it's now! Here's what is coming . . .

- 1. More people... Four million babies yearly. U.S. population has doubled in the last 50 years! And our prosperity curve has always followed our population curve.
- 2. More jobs . . . Though employment in some areas has fallen off, there are 15 million more jobs than in 1939- and there will be 22 million more in 1975 than today.
- 3. More income . . . Family income after taxes is at an all-time high of \$5300-is expected to pass \$7000 by 1975.
- 4. More production . . . U.S. production doubles every 20 years. We will require millions more people to make, sell and distribute our products.
- 5. More savings . . . Individual savings are at highest level ever -\$300 billion-a record amount available for spending.

- 6. More research . . . \$10 billion spent each year will pay off in more jobs, better living, whole new industries.
- 7. More needs . . . We need \$500 billion worth of schools, highways, homes, durable equipment. Meeting these needs will create new opportunities for everyone.

Despite the present business dip, the basic reasons for America's growth are stronger and more sure than ever before. Add them up and you have the makings of another big upswing. Wise planners, builders and buyers will act now to get ready for it.

FREE! Send for the new 24-page illustrated booklet, "Your Great Future in a Growing America." Drop card to ADVERTISING COUNCIL, Box 10, Midtown Station, New York 18, N.Y.

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PROVISIONER

SEPTEMBER 20, 1958

VOL. 139 No. 12

Passing the Buck

A meat packer may be able to find some comfort in the American Meat Institute's new survey, "Financial Facts About the Meat Packing Industry, 1957." On the plus side, for example, it is revealed that for the first time since 1947, operating expenses of the industry in 1957 were a little smaller than in the preceding year. The packers' outlay in 1957 (exclusive of the cost of livestock and other raw material) amounted to \$3,106,000,000 compared with \$3,161,000,000 in 1956 and \$1,777,000,000 in 1947.

The report also indicates that the industry's habit of "passing the buck"—its buck and, perhaps in some measure, the producer's buck—along to somebody else, has been growing through the years.

During 1947 with sales of \$9,950,000,000 the meat packing industry managed to hang on to \$153,000,000 as compensation for its investment, risk and services; in 1957 it retained a paltry \$79,000,000 from the \$12,075,000,000

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We do not believe that the industry's poor showing can be blamed on, or even explained by, the increase in its operating expenses—wages, supplies, containers, transportation, etc.—over the years. Similar costs of other segments of American business have risen in comparable fashion during the period, but they have not been met at the expense of the stockholders or the suppliers of raw materials. On the contrary, the net operating profits of all U. S. manufacturing corporations have risen, and their stockholders have benefited through greater dividends and retained earnings.

We believe that it is about time for the meat packing industry to stop passing the buck—literally and figuratively—elsewhere than the places where it really belongs. If the buck of higher processing, packaging and other costs should be passed forward to retailers—chain or otherwise—and thence to consumers, let's see that it goes there rather than back to the industry stockholders, the industry's ageing plant and machinery or to the livestock producers.

Let's not pass out the profit bucks, but keep them where they belong.

News and Views

A 20 Per Cent Gain in farrowings during the winter quarter (December, 1958-February, 1959) is indicated by the USDA nine-state hog survey released this week. About 332,000 more sows will farrow than in the same period last year. Iowa, Indiana and Illinois, the major producing states, show increases of 20, 6 and 31 per cent, respectively. Increases expected in other states are South Dakota, 35 per cent; Minnesota, 34; Kansas, 28; Nebraska, 21 and Ohio and Wisconsin each 9 per cent. The number of all hogs and pigs on farms on September 1 in the nine states totaled 45,305,000 head. This is 7 per cent more than the 42,487,000 head a year earlier. All states showed more hogs on farms this September than a year earlier. Hogs and pigs six months old and over totaled 8,387,000 head, 19 per cent more than a year earlier, reflecting the large increase in sows and gilts held for fall and winter farrowing.

Nearly 100 Meat Packer sales managers have indicated their intention of attending the sales clinic to be held in the Crystal Room on the third floor of the Palmer House, Sunday, September 28, beginning with coffee at 1:45 p.m. A good number of those who will be present are sales managers who have attended one of the four sales managers' workshops sponsored this year by the American Meat Institute. The clinic is under the general direction of the Institute's sales and merchandising committee, of which Robert F. Gray of Geo. A. Hormel & Co. is chairman. The clinic will be moderated by Jack Kielty, president of Poetzinger, Dechert & Kielty, the sales training firm retained by the Institute, Reservations for the clinic still can be accepted by the AMI. They should be sent to the attention of John Moninger, director of special services.

Alaska and Hawaii have been added to the territory represented by the Western States Meat Packers Association, as a result of action taken by the board of directors at their meeting last week. The board also voted to establish a separate foreign membership under which foreign meat packing companies would be allowed to join the association under certain conditions and payment of a flat fee of \$500 per year. WSMPA on September 12 had 520 general and associate members.

Trading in Loose Lard futures contracts began this week on the Chicago Board of Trade. (The new contract was described on page 45 of THE NATIONAL PROVISIONER of September 6.) About 15 contracts changed hands at the opening on September 17 and total business for the first day was estimated at around 32 lots (see page 116).

Annual Meeting of Members of the American Meat Institute will be held at the Palmer House, Chicago, on Tuesday, September 30, 1958, at 11:30 a.m., for the purpose of electing officers and directors and to transact such other business as may properly come before the meeting.

Federal Trade Commission staff members are looking for ways to make the agency's work more effective in restraining false advertising. FTC performance in this connection was criticized repeatedly in Congress during the last session.



LEFT: One of many strategically-located billboards used to promote Irish hams and other products of the organization. CENTER: New order assembly-loading cooler is in foreground. RIGHT: V. T. Scheffler, general manager; R. H. Aarvig, superintendent, and C. F. Fishburn, comptroller for the area, approve some new point-of-sale display material.

Old Plant Has Many New Tricks

BACK in 1903 when the Pittsburgh Provision & Packing Co. opened a new plant as part of improvements made on Herr's Island in Pittsburgh (see the NP "Significant Sixty"), it was hailed as one of the most efficient in the meat industry. Fifty-five years later the plant is still one of the most efficient in the business. A progressive management team has continually kept pace with technological developments and rebuilt or modernized departments over the half-century.

During the past five years the plant, which has been





TOP: Tension bar parallelling gambrel conveyor holds trolley stem in position and frees operator's hands. BOTTOM: Guide bars at dropoff preventing swaying and falling of the carcasses.





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LEFT: Hog carcasses are split with saw to reduce effort and eliminate mis-cut loins. RIGHT: While moving past the leaf pulling station hogs are positioned for entry into the automatic washer.

a wholly-owned subsidiary of Armour and Company since 1926, has undergone a major rejuvenation program that has affected virtually every department. Rebuilding is still in progress; about all that remains of the original venture is the bullshead marker on the front wall and the old "Irish" brand.

In the beginning the firm's destiny was directed by Simon O'Donnell, a colorful and energetic Irishman. It is guided progressively today by a seasoned meat plant executive of Irish descent, J. J. McInerney, vice president of Armour's new north central area, for which the Pittsburgh plant is the main production unit.

Today, as 55 years ago, the firm promotes its "Irish" brand. Almost all of the plant's smoked meats are sold under this label, although sliced luncheon meat and sausage carry the Armour "Star," according to V. T. Scheffler, general manager.

The devices and ideas by which the firm has paced its younger competitors are found throughout the plant, but begin, of course, with the slaughtering operation.

The hog killing floor is one of the most efficient in the Armour organization, and incorporates several advanced methods. For example, the bled hogs are unshackled automatically and dropped into the scalding vat. The job is done by a pickup wheel and holding clamp with saw teeth. The hogs glide down the bleeding rail which terminates against the frame of the pickup wheel. Prongs engage the shackle trolley and lift it from the rail. As the prongs continue their flight downward, two clamps grasp the hog legs slightly below the hock and hold the carcass; with the creation of slack in the chain the shackle is pulled free of the leg. As the clamps release the carcass the hog slides over a chute into the scalding vat. The prongs carry the shackle to a runoff rod which carries it back to the shackling station.

In the scalding vat, which is equipped with sectional dunker bars and high-capacity pump, the hogs are propelled forward to the intake conveyor of the Boss U-bar dehairer. The dehaired animals are discharged onto a wide Globe gambreling conveyor. Here, because of engineered trolley and stick feeding, one employe can open the gam cords and insert the sticks. The trolleys with steel gambrel sticks are magazine fed to this station after they are cleaned by a wax technique developed by Armour. The clean trolleys are brought to the magazine rail on a frame that holds about 75 trolleys and is

equipped with casters.

Using two rope-activated rail stops, the operator allows the trolleys to glide to his work station in lots of about 12. As he begins to insert the gambrel stick, he moves the trolley stem under a pressure bar that parallels the main rail for the length of the gambreling conveyor. This spring bar keeps the trolley stem in position as the carcass moves forward, freeing the employe for his other tasks.

At the gambrel conveyor dropoff the plant employs a shallow and long chute which allows the hog to swing free with a minimum of sway when the weight is taken up by the trolley. Moreover, guide rails on each side of the chute prevent the carcass from swaying or falling.

The carcasses are then conveyed through a Globe automatic blast singer and shower to the dressing floor.

The long scalding vat with its controlled temperature, pumps and dunker bar-directed flow, and the daily servicing of the dehairer and singer, combine to minimize

the need for shaving.

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DRESSING: A new system of stainless steel chutes is used to send each viscera item to its proper station and has eliminated trucking and lifting of product, reports Tony Mancini, foreman of offal and casings. As the puller separates the middles, he feeds them into a two-section trough of stainless steel. He puts about half of the casing into each trough section and these discharge onto the conveyor belt that feeds the first crusher in the Anco fresh casing cleaning setup.

Carcass splitting is now performed with a Best & Donovan saw, permitting the operator to do a perfect job without heavy manual effort. Mis-cut loins are said

to be a thing of the past.

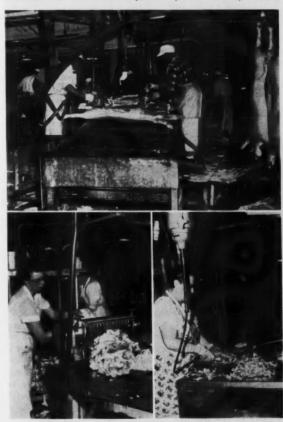
Leaf lard is pulled, scraped and deposited in a stainless steel trough and then blown to the cookers.

Just before it moves over the scale and into the cooler the carcass is conveyed through an automatic spray washing cabinet made of stainless steel. The cabinet has a scientifically-placed arrangement of sprays that completely wash the carcass; five of the spray heads are directed at the neck section. In the wash cabinet the carcass is held in fixed position by two bars that contact the hog at the hock. The bars extend out to the leaf pulling station and the leaf puller positions the carcass for washing as he spots it for his own task.

BEEF KILL: Improvements have also been made on the beef killing floor. The three-bed dressing operation



CHUTES lead from viscera separation point to workup stations.



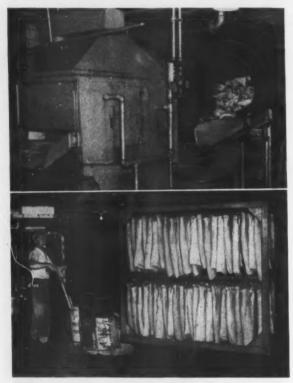
TOP: Slide dumps rather than "cuts down" carcass on table and pulls out gam stick. LEFT: Jowls are slashed. RIGHT: Mechanical knife is employed to clean all meat from the neckbones.



MUCH PRODUCT is packaged at stations on the cutting floor.

is equipped with high speed hoists and landers and uses five spreaders with a single rail for the half and full hoist positions. The carcasses then move past a central station where they are spread and split with a B & D saw and go to wash and shroud.

One feature of the beef kill is interesting from the architectural standpoint. The beef floor is underneath the



TOP: Dumper is used to unload vats at the cured meat washer. BOTTOM: Heavy two-wheel belly truck (swivels fore and aft) is handled easily and safely by one man with a special power unit.

pork dressing operation and, to get the required level of natural lighting, Armour engineers arranged the pork dressing operation so that they flow in a square outline around the light shaft that extends to the beef killing floor. Inedible soft material from both killing floors is chuted to a common hasher-washer and hard material goes to a Reitz disintegrator. Prepared material is now trucked to the inedible rendering department, but management is considering installation of blow tanks or conveyors for its movement.

With the above exception trucking has been virtually eliminated through conveyorization. This has freed floor space for expanded production, provided better control on productivity and a greater degree of product protection.

The pork cutting department has been completely mechanized and employs several unique methods developed by Armour engineers. Rather than using a cutdown device for dropping carcasses on the cutting conveyor, the plant uses a spreader that, in effect, pulls the gambrel stick from the gams. The device is positive, requires no maintenance and is safe. It consists of a glide-down frame that holds the trolley in position and spreads the hind legs. An out-jutting section flattens the carcass as it comes into position across the table; the trolley and stick have sufficient momentum from the downward glide of the carcass to pull the stick free of

the gams as the hind section spreads. The trolley drops into a box.

A Townsend jowl slasher is used to prepare the jowls in one pass. In order to get maximum yield, the firm employs the Bettcher circular knife for trimming neckbones.

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The whole cutting department is under refrigeration with fin-expansion coils located directly over the main work area and ceiling blower units placed at both ends of the department. This arrangement of equipment assures maximum employe comfort and product protection.

Much product is packed on the cutting floor for movement by industrial truck to the holding coolers. Meat intended for curse is chuted to the proper section in the curing cellar.

To insure top-quality pickle for its products, the firm has installed a cure mixing center which is equipped with a 700-gal. stainless steel batching kettle, a kettle for cooking sugar syrup, cooling troughs for chilling both the water and pickle, holding tanks, auxiliary pumps and controls used in proportioning curing ingredients and the chilled water.

The firm employs a modern 90-stroke per minute Anoppickle injector for bacon and is considering a speedup in its cure which would free some of the cellar area for product storage. The curing cellar is directly under the order assembly room and management plans to store refinery and canned meat items in the freed space and move them upstairs as needed via a conveyor.

SMOKED MEATS: Cured meats are readied for smoking on a mechanized line. Vat lots of cured meats are moved in with an industrial truck (management considers manual trucking a waste of manpower and uses 24 industrial trucks for inplant transportation) to a vat dumper by which the product is unloaded onto the feed apron of the washing machine. Washed meat is discharged onto a transfer conveyor that places it on the main conveyor for trimming, branding and stockinetting or combing. The trees are weighed at the hangoff station prior to moving to the smokehouses.

The plant has two new Julian 16-cage houses and further expansion is planned with the addition of three large-capacity houses. The Julian houses are completely instrumented and all operations, including showering, can be carried out in them.

Smoked bacon goes into a chill cooler which is equipped with Recold water-defrost ceiling units. The special bacon trucks are moved into the cooler with a Mototruc unit designed to handle packinghouse trucks of the balanced type with a single swiveled caster at each end. With this industrial truck one man can move the load and see where he is going at all times.

The cooler is held at 22° F. and the bacon is chilled



CHILLING unit for cooling pickle is readied by John Gribas, as sistant curing foreman. The second section is used to cool water. The central pickle blending tank can be seen at the left.

to a high-speed slicing temperature of 26° to 28° F.

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The sliced bacon department is equipped with modern high speed machinery, including two Anco slicers and two Packaging Machinery overwrap machines. A clear overwrap is employed so the check scalers can grade the bacon as they weigh it; each check scaler has bacon boards for the different grades marketed by Pittsburgh Provision & Packing Co. The packoff girl at the end of the line places the overwrapped units in the correct shipping box. This system of grading eliminates rehandling of products.

SAUSAGE: In the sausage kitchen, which is equipped with five Buffalo stuffers, several techniques are employed to increase productivity through better utilization of machine time. A weighing conveyor built by Sheet Metal Engineering is used to batch product for the Boss Chop-Cut. One of its two flights forms the platform for a Toledo scale and the batcher weighs on it the different ground meats taken from nearby trucks. When a batch has been assembled he activates the conveyor flight that deposits the material on another flight discharging into the cutter. There are several advantages in this arrangement. One man can handle the job since he is not required to lift heavy pans of meat. The conveyor holds a batch ready to dump into the cutter as soon as its load is discharged. The meat is fed into the cutter evenly and without "slugging."

Management is now studying the advisability of installing the dump bucket system used in other Armour plants, and, on the basis of methods studies, will rearrange its stuffers so that two are used to feed three Ty-Linker machines.

Product is weighed as it moves from the sausage kitchen to the smokehouse or cooking area. Cooking is done in eight stainless steel vats designed by Armour engineers. The lids make a tight seal with the cooker rim when closed and are moved by air power. The staff believes that the design prevents the escape of vapor, reduces maintenance problems and provides a faster and more uniform cook. Perforated pipes that supply the cooking steam are located beneath false bottoms of stainless steel.

Frankfurts and similar products are transferred immediately from the smokehouses to a blast chill cooler designed by Armour refrigeration experts. Several high-velocity blower type units are mounted about 4 ft. above the rails. The air is blown down one side of the room and up the other. The operation is controlled closely so that product temperature is reduced along with room



LEFT: Sliced luncheon meat foreman Joseph Sondey examines the seal on a package of product. RIGHT: Charles Heisler, foreman of frankfurt pack, takes temperature of product in the blast chill cooler.

temperature and humidity is maintained at a high level to minimize shrinkage.

The chilled franks are moved into the holding area of the frankfurt packaging room where two Ty-Linker peelers turn out product for banding with the Star or Irish labels by Kartridg-Pak units and three peel franks for packaging in 1-lb. units. The frankfurt packaging room will be expanded and its equipment rearranged to increase output.

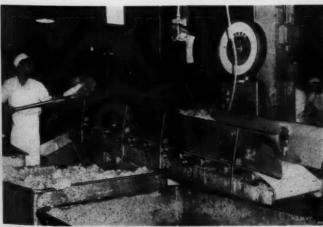
Sausage products intended for slicing are chilled in a separate firming cooler. The level to which individual loaves are chilled depends upon the product.

Stick product is sliced with an Anco high-speed slicer-stacker and over-wrapped in clear thermoplastic film in a Wrap-King unit which also affixes a full-color label on top of each package. The packages then pass through a Great Lakes dry air shrink tunnel and are discharged on the packoff table. The shipping cartons are sealed with an air-powered International stapler which goes into operation as the container is pressed against its sealing head.

Another department which has been remodeled is fresh pork sausage packaging, always a specialty with Armour. Here a new Famco unit has been installed which links the stuffed strands into units of two. The two-link groups

BATCHER is loading sausage meat on conveyor mounted on scale. After the batch is complete the conveyor dumps into flight which charges the cutter.

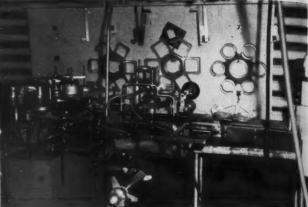
DISCHARGE end of conveyor can be seen loading cutter bowl. Mill is used for fine emulsion for some products.







ONE BELT brings product from high-speed slicer to stackers; second feeds the stacked slices to overwrap machine.



OVERWRAPPING machine is equipped with several heads that make it possible to handle sausage and loaf products in different shapes.

are hand-packed into an open-face box covered with clear film and hand sealed,

The lard packaging department, which fills only drums and tins, has been completely modernized with a Hercules horizontal press, Votator lard processing equipment and holding and blending tanks. The line can package about 10,000 lbs. per hour.

Other cooler expansion includes the addition of a new beef tendering room employing the Kroger-Westinghouse method for accelerated ageing; a 150,000-lb. -15° F. sharp freezer and a 150,000-lb. 0° F. holding cooler.

Another major expansion designed to give Pittsburgh Provision & Packing customers better service is the enlarged refrigerated order assembly room from which eight trucks can be loaded simultaneously. The plant has a fleet of approximately 50 refrigerated delivery trucks.

To handle its heavy night volume so that on-time delivery is given to all customers, and to hold back-ordering to a minimum, the plant uses a dual gang loading technique: one gang for assembling orders and one for loading. The order assembly gang starts several hours in advance of the loaders and moves the assembled orders in skid lots into the order assembly room. One part of this crew works with beef and rail stock items that are preassembled and tagged with route and stop numbers in the beef and small stock coolers. Another crew assembles the canned meats, refinery products and produce stored in other coolers.

The main part of this crew assembles the fresh pork and packaged items such as sliced bacon. This group uses an Armour method of assembling the orders. The biller is assisted by two runners and one scaler. The scaler is faced by a shelf rack with nine compartments.

As the biller calls out the items needed for an order, the runners get the products from storage areas located back of the biller and place them in one of the compartments. The scaler picks the items from the compartment, calls out the weights and places them in a suitable shipping container. The firm uses wire baskets for some orders. The filled shipping containers move via conveyor to the skid loading point where a handler removes them and places them on skids in route and stop sequence. He services several lines and uses an industrial truck to take the skid loads into the order assembly room and deposits the skids at the correct loading bay.

This system eliminates the waiting time that fre-

quently characterizes the biller-runner-scaler technique. The runners are not waiting for the scaler to clear the pan so they can deposit the products they pick up and the scaler does not have to wait for a runner to bring him the next item on the order.

The loading crew's first operation is to bring out the beef and rail stock items. The order assembly room has overhead track to hold rail stock for the various loading bays.

The trucks are backed into position by a hostler. Foam rubber framing around each of the loading dock doors permits the trucks to be parked against the opening. A checker crew supervises a crew of truck loaders. Loaded trucks are moved into the parking lot and their refrigera-

[Continued on page 106]



VIEWS of high-speed bacon slicing line. Bacon is fed into overwrapping machine and packages are discharged at same station.



NEW MACHINE links fresh pork sausage in natural casings and separates it into two-link groups. The open face pork sausage carton is hand sealed as shown in photograph on right.



CHECK THESE 3 BIG MONEY-MAKING ADVANTAGES of processing bacon with PRESCO HYDROJET curing brine infusion

1. HIGH PRODUCTION

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Foam doors

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0, 1958

Processes pork bellies fast—cuts storage, handling and operating costs. One operator can completely infuse more than 300 pork bellies an hour.

2. SIMPLE OPERATION

One easy manual operation injects brine rapidly through 66 stainless steel needles, assuring uniform diffusion. The PRESCO HYDROJET automatically does all the rest.

3. LOW COST

Durable and efficient, the PRESCO HYDROJET is designed and engineered as a moderately-priced investment for processors large and small.

TODAY'S PRESCO HYDROJET IS AS MODERN AS TOMORROW

... NEW

... **NEW**

... **NEW**

controlled timing mechanism eliminates guesswork, assures is easily kept clean. quality curing.

automatic, electronically stainless steel construction operational features reduce throughout lasts indefinitely, maintenance to a minimum.

Servicing can be readily handled by your personnel.



The PRESCO HYDROJET is manufactured and sold only by

CANADIAN DISTRIBUTOR Montour, Ltd., Montreal 10

FLEMINGTON . NEW JERSEY

Places to Go and Things To See in Chicago

[Continued from page 45]

tain, Grant Park. In operation from 11.30 to 9:30 p.m.; color display 9

to 9:30 p.m.

Until September 30: Display of prizewinning pictures in the 19th Annual Newspaper National Snapshot Awards, sponsored by the Chicago Daily News, at Bell Savings & Loan Association, 79 W. Monroe st., 2nd floor, 9 to 4 p.m.

SPORTS

BASEBALL: Chicago White Sox vs. Kansas City, Comiskey Park, W. 35th and S. Shields, September 26, 8 p.m., September 27 and 28, 1:30 p.m. RUNNING RACES: Hawthorne Park, 3501 S. Laramie, Cicero, September 27, 1:30 p.m. HARNESS RACES: First Leg—Trotting

Harness Races: First Leg—Trotting Classic, Maywood Park, North and River rd., Melrose Park, September

26, 8:40 p.m.

FOOTBALL: Northwestern University vs. Washington State, Dyche Stadium, Evanston, September 27, 1:30 p.m. AUTOMOBILE RACES: Cadet stock car

AUTOMOBILE RACES: Cadlet stock car races, O'Hare Stadium, Mannheim and Irving Pk. rds., September 27 and 28, 8:30 p.m.

WRESTLING: Marigold Wrestling Arena, 817 West Grace, September 27, 8 p.m.

Polo: Oak Brook Polo Club, York Road and 22nd st., Hinsdale, September 28, 3 p.m.

THEATRES

"AUNTIE MAME" (comedy starring Constance Bennett), Erlanger Theatre, 127 N. Clark. Nightly, except Sunday, 8:30 p.m., Saturday matinee,

"My Fair Lady" (acclaimed musical starring Michael Evans and Anne Rogers), Schubert Theatre, 22 W. Monroe. Nightly, except Sunday, 8:30 p.m., Saturday matinee, 2:30 p.m. "Mask and Gown" (sophisticated

"Mask and Gown" (sophisticated farce starring Greta Aldene and Rod Strong), Great Northern Theatre, 26 W. Jackson, Nightly, except Sunday, 8:30 p.m., Sunday, 7 p.m., Saturday matinee, 2:30 p.m.

"AUTUMN CROCUS" (starring Margaret Truman), Drury Lane Summer Playhouse, 2500 W. 94th Pl.

MOVIES

"GIGI" (musical starring Leslie Caron), Harris Theatre, 170 N. Dearborn. Nightly, except Sunday, 8:30 p.m., Sunday, 7 p.m., Saturday and Sunday matinee, 2:30 p.m.
"WINDJAMMER" (cinemiracle sea

epic), Chicago Opera House, 20 N. Wacker. Nightly, except Sunday, 8:30 p.m., Sunday, 7:15 p.m., Saturday and Sunday matinee, 2 p.m.

day and Sunday matinee, 2 p.m. "SOUTH PACIFIC" (acclaimed cinerama musical), McVickers Theatre, Madison near State. Nightly, except Sunday, 8:15 p.m., Sunday, 7 p.m., Saturday and Sunday matinee, 2 p.m. "AROUND THE WORLD IN 80 DAYS" (in Todd-A-O), Todd's Cinestage, Dearborn and Lake. Nightly, except Sunday, 8:15 p.m., Sunday, 7 p.m., Saturday and Sunday matinee, 2:30 p.m.

^aCINERAMA-SOUTH SEAS ADVENTURE" (newest cinerama production), Palace Theatre, Randolph at LaSalle. Re-

served seats only.

MUSEUMS, GALLERIES, ZOOS

ADLER PLANETARIUM, on the lake front at Roosevelt Rd., open 10 to 5, Sunday, Monday, Wednesday, Thursday and Saturday, open 10 to 9:30, Tuesday and Friday. Free Saturday and Sunday, other days 25c. September Show: "Exploring the Milky Way," 11 a.m. and 3 p.m., September 27 and 29, 2 and 3:30 p.m., September 28, 8 p.m.

September 28, 8 p.m.

ART INSTITUTE, Michigan ave. and Adams st. World-famous collection of paintings, prints and sculptures.

Open 9 to 5 weekdays, 12 to 5 Sundays. Free Saturday and Sunday.

CHICAGO NATURAL HISTORY MUSEUM,

Roosevelt rd. and Lake Shore dr. Anthropology, botany, geology and zoology illustrated. Open 9 to 5 p.m. Guide-lecture tours weekdays at 2 p.m., Saturday at 2:30. Free Thurday, Saturday and Sunday.

Museum of Science and Industry,

MUSEUM OF SCIENCE AND INDUSTRY, on the lake front at 57th st. Open 9:30 to 6 every day. Free.

SHEDD AQUARIUM, on the lake front at Roosevelt rd. 132 tanks containing 10,000 specimens of fresh and salt water fish. Open 10 to 5. Free Thursday, Saturday, and Sunday, other days 25c.

TRIPS AND TOURS

Two-hour shoreline cruises: Leave Michigan ave. bridge five times daily. Late trips on Saturday. Call DE 2-1353, Mercury Scenicruiser, or DE 7-1446, Wendella, for times and to make reservations.

CONDUCTED TOURS: Chicago Gray Line Company, LaSalle Hotel, 10 N. LaSalle. Chicago Sight Seeing Company, Congress Hotel, 520 S. Michigan. Chicago Helicopter Airways, 5240 W. 63rd st., forty-two mile flight between Meigs, O'Hare and Midwest Airport. \$12.10 round trip.

MERCHANDISE MART, 1¼ hour, Monday through Friday, 10:30 a.m. and 3 p.m., 90c.

NBC COLOR STUDIO, Merchandise



LEATHER APRONS, pictured above, will be on display at the American Meat Institute annual convention and exposition being held at the Palmer House, Chicago, September 26 through 30. These lightweight, genuine leather aprons, considered the ideal gift for the "person who has everything," were inspired by Don MacKenzie, AMI's associate director of engineering. Styled by Francis of Highland Park, the aprons are manufactured by Rebco, 3127 W. Chicago ave., Chicago, and are to go on the market October 1. Showing four styles of these crushed grain cowhide aprons are (from left to right) Jerry Pollock, assistant to Rebco's president, who is wearing an outdoor barbecue apron; N. L. Pollock, president of Rebco, who is holding a lady's tea apron; MacKenzie, showing one of the new models, and Lillian Garland, who is wearing a woman's apron designed for outdoor barbecuing. The specially treated aprons remain soft and pliable and resist spotting from grease or the spillage of beverages. They will be on display at the Institute booth in the registration hall.

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Salt chemists in each of Morton's nine plants constantly check the quality of the nearly 100 grades of salt Morton sells to industry.

Only Morton can offer you the right salt for every industrial use, coast to coast

Morton, the only nation-wide salt company, produces, refines, and delivers nearly 100 different grades of salt for 14,000 industrial uses.

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This means that regardless of your size, your needs, or your location, Morton can give you expert, impartial advice on which grade or grades will do the best job for you. This is valuable advice because the right salt for the right job will help you reduce costs, save time and turn out products of uniform high quality.

How Morton service can save you money

Morton backs its salesmen with the services of the finest salt research center in the world. If your Morton salesman personally can't solve a salt problem for you, he can refer the problem to Morton's research laboratory for quick, thorough analysis. This service help may be worth thousands of dollars to you every year.

We think you'll find it well worthwhile to talk salt and service with a Morton representative. If you agree, just write or wire:

MORTON SALT COMPANY

INDUSTRIAL DIVISION

Chicago 6, Illinois Dept. NP9-58, IIO N. Wacker Drive,



Mart, Monday through Friday, open 10 a.m. to 5 p.m., free.

CHICAGO TRIBUNE, 435 N. Michigan, 1½ hour, Monday through Friday, 2, 4 and 8 p.m., free, reservations needed.

PRUDENTIAL BUILDING OBSERVATION DECK, Prudential Plaza, Randolph st. and Michigan ave., Monday through Thursday, open 10 a.m. to 10 p.m., Friday and Saturday, open 10 a.m. to midnight, 50c.

CHURCHES

Cathedral of the Holy Name (Catholic), North State st. at Superior st. Sunday masses, hourly from 6 to 10 a.m., 10:45 a.m., 11:30 a.m., 12:30 p.m. Cathedral Boys Choir at 10 a.m. Sundays.

ST. PÉTER'S CHURCH (Catholic), 110 West Madison st. Sunday masses, hourly from 5 a.m. to 12 noon. Weekdays, half-hourly from 5:30 to 9 a.m., and also at 11:40, 12:10 an 12:40. 17th CHURCH OF CHRIST, SCIENTIST, 220 S. Michigan ave. (Orchestra Hall). Sunday service, 11 a.m., Orchestra Hall Auditorium.

CHICAGO TEMPLE, FIRST METHODIST CHURCH, 77 West Washington. Sunday services, 11:30 a.m. and 7:30 p.m. SECOND PRESBYTERIAN CHURCH, 1936 South Michigan ave. Sunday Service 11 a.m. FOURTH PRESBYTERIAN CHURCH, Michigan ave., north, at Delaware pl. Sunday services, 11 a.m., 4 p.m. (vespers, music) and 8 p.m.

CENTRAL CHURCH (non-sectarian), Tower center, Conrad Hilton Hotel. Sunday service, 11 a.m. Sunday morning coffee hour following.

CATHEDRAL OF ST. JAMES (Ep:scopal), N. Wabash ave, at Huron st. Sunday services, 8, 10, 11 a.m., weekdays, 7:30 a.m. Fine music, 11 Sunday.

CHURCH OF THE ASCENSION (Episcopal, high church), 1133 N. LaSalle st. at Elm st. Sunday services, 8, 9, 11 a.m. and 7:30 p.m.

DINING-DANCING

AMBASSADOR EAST HOTEL, Pump Room, N. State and Goethe. AMBASSADOR WEST HOTEL, The But-

tery, N. State and Goethe. Congress Hotel, The Glass Hat, 520

S. Michigan ave.
Conrad Hilton Hotel, Boulevard,

720 S. Michigan ave.

DRAKE HOTEL, Camellia House, Lake Shore dr. at Michigan.

EDGEWATER BEACH HOTEL, Polynesian Room, 5349 N. Sheridan.

PALMER HOUSE, Empire Room, State and Monroe sts.

SHERATON-BLACKSTONE HOTEL, Cafe Bonaparte, 636 S. Michigan.

SHERMAN HOTEL, College Inn Porter-house, Randolph and Clark.
ALLGAUER'S HEIDELBERG, 14 W. Randolph st.

CHEZ PAREE, 610 N. Fairbanks et. HONOLULU HARRY'S WAIKIKI, 804 W. Wilson ave.

IVANHOE, 3000 N. Clark st.

DINING-ATMOSPHERE

ALLGAUER'S ON RIDGE, 666 N. Ridge. BAMBOO INN, 11 N. Clark st. CAFE BOHEMIA, 138 S. Clinton st. THE CHANDELIER, HOTEL NORTH Park, 1931 Lincoln Pk. W. CITRO'S RESTAURANT, 181 E. Lake Shore dr.

COUNTRY CLUB HOTEL, Georgian Room, 6930 South Shore dr. GEORGE DIAMOND STEAK HOUSE, 512 S. Wabash ave.

Fred Harvey, Palmolive Bldg., 919 N. Michigan ave.

N. Michigan ave.

ISBELL'S RESTAURANT, 940 N. Rush st.

ITALIAN VILLAGE, 71 W. Monroe st.

JULIAN'S, 103 E. Chicago ave.

KUNGSHOLM SCANDINAVIAN RESTAURANT, 100 E. Ontario st.

L'AIGLON FRENCH RESTAURANT, 22 E. Ontario st.

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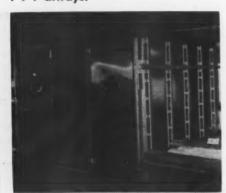
LONDON HOUSE, 360 N. Michigan ave. RED STAR INN, 1528 N. Clark st. SHANGRI-LA, 222 N. State.

SIRLOIN ROOM, Stockyard Inn, 42nd and Halsted sts.



PRESCRIPTION

Julian engineering skill assures you of the very ultimate in smokehouse facilities . . . always!



See Us at AMI Booth 36 Julian

for greater profits

If your present smokehouse facilities leave much to be desired, or if you plan to build or remodel, this "prescription" is worth digesting.

"If you are to maintain a healthy, profitable picture in your smoked meats operation, you MUST have smokehouse facilities that fully, yet economically meet your most exacting requirements! There is no area for compromise where quality is concerned."

Thus, we recommend that you investigate the full story behind the Julian Smokehouses . . . the outstanding performers that are repeatedly first-choice among the nation's leading packers. The reasons are simple: Julian Smokehouses do the job better, faster, and at less cost than any other units. But why not discover these rewarding facts for yourself? Do it today!

engineering co.

5127 NORTH DAMEN AVENUE, CHICAGO 25, ILL.

West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1. . . . Canadian Representative: McLean Machinery Co., Ltd., Winnipeg, Canada.











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With appetite appeal by MILPRINT

Words? Who needs 'em—when you have the mouth-watering color of a true-as-life Milprint illustration to sell flavor and quality? Here's appetite appeal in print—as only Milprint craftsmanship and know-how put it to work for you . . . in custom-designed or syndicated illustrations with territorial protection . . . in a series of different serving suggestions to increase product use.

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printed cellophane, pliofilm,
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folding cartons, bags, lithographed displays,
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3-DAY HAM CURING COMPOUND American ingenuity may use chemical additives for better yield, juicier texture, reduced purge in the can. Now more than ever NEVERFAIL is needed to bring up the true ham flavor.

NEVERFAIL...the spiced cure...that pre-seasons as it cures.

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813 South Ashland Avenue—Chicago 36, Illinois

Plant: 6819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

Houston Packing Eases Production Bottlenecks

LEFT: View of hog line as dressed carcasses move past automatic scale. BELOW: Closeup of weighing section on which trolley rides and actuates recording printer.



FIN COILS in vertical banks are used to refrigerate the sales cooler. These coils defrost automatically into a concrete drain trough below at predetermined intervals.

hogs past the point where the inspection legend is applied and then feeds into a decline conveyor that carries the hogs to new, dual-purpose coolers located below. These new coolers replaced older units which are being remodeled to give the plant greater hot carcass capacity as it now can handle approximately twice its former volume, comments F. A. "Bud" Twedell, vice president and general manager. Each of the two new coolers can hold approximately 1,200 hogs. The rails are 11.3 ft. high so that the coolers can be used either for hogs or cattle. There are four bays in each cooler. The switches are LeFiell automatic units. Unit coolers are set at opposite ends and metal ducts are employed to distribute air above the rails.

Chilled beef carcasses go to the large sales and primal cut coolers which are refrigerated with banks of fin coils flanking each bay. These vertical banks are set in concrete drain troughs and defrost automatically on a timed cycle.

The firm is revamping the beef side to convert the two-rail half and full hoist sections into single-rail lines with hydraulic spreaders and platforms for splitting and eviscerating. Equipment for this phase is being furnished by St. John & Co. Management feels that the single-rail system with its fixed stations will expedite the work.

Several additions also have been made in the sausage department. In the manufacturing room, the firm has added a Kolloid Mill machine to obtain superfine emulsion for products such as bologna and to process some materials, such as ox lips, that would otherwise require an additional cooking step. The mill eliminates the shrink that would normally be experienced in cooking, reports sausage superintendent Bob Bodden.

The firm has also installed a conveyorized frankfurt packaging line. At the head of this line, a machine sets up pan type cartons which are carried past the discharge conveyors of

MPROVEMENTS made at the Houston Packing Co. of Houston, have removed production bottlenecks, according to D. J. "Bill" Twedell, vice president, and among these is a scale for continuous and automatic weighing of hogs. Prior to the installation of this unit the firm was restricted in its ability to carry on beef and pork operations simultaneously since the two slaughtering departments adjoin and the dressed carcasses from both went over one scale. The plant has a six-bed beef operation and a hog line rated at 350 head per hour.

In installing a scale, management decided to investigate the use of an automatic weighing unit manufactured by Fairbanks, Morse & Co. As a result of its experience with this scale, the firm will replace its conventional beef scale with a similar

automatic device.

In operation, the conveyor finger pushes the trolley to the slideoff point. As the trolley enters the weighing rail, the scale immediately starts registering the weight, and as the trolley moves forward it touches an actuator that causes the scale to print the weight on a continuous roll. The scale weighs with an accuracy of plus or minus 1 lb. per 1,000 lbs. At the end of the day the record is removed from the scale and the individual weights are totaled.

The pusher conveyor carries the

WE'RE LOOKING FORWARD TO SEEING YOU...

drop by our

Booths No. 52-53

Hospitality Room No. 892

at the

AMI Convention **Palmer House** Chicago

September 26-30



four Linker Machine peelers. Several operators inspect the links for nopeels and straighten them in the cartons. The cartons continue to the overwrapping machine and the packoff station. Conveyorized filling of the cartons has materially increased the output of this department.

The firm has installed a Visking Tite-Wrap unit for its loaves. This unit stretches the printed Visten



BROTHER management team of D. J. "Bill" Twedell and F. A. "Bud" Twedell check on the operating records.

pouch to permit easy insertion of the loaf into the pouch. The pouches are sealed with industrial tape by means of an automatic dispenser that wraps the tape around the twisted neck on

insertion in the dispenser's mouth. The Jasmine label used on the firm's top grade processed products has been redesigned to make a better impression. Green and red are colors.

Jim Leathers To Direct New K.C. Livestock Market Body

Kansas City Livestock market interests have announced that Jim Leathers, former farm broadcaster for radio stations KMBC-KFRM, will direct the newly formed Kansas City Livestock Market Foundation, effective this week.

Jay B. Dillingham, president of the Kansas City Stock Yards Company, stated, "With the development of this new organization, it will enable marketing interests through Leathers to work closer with farm groups and organizations to help promote the welfare of the livestock industry in the Kansas City territory."

James Runyan, president of the Livestock Exchange, said, "Our market has always been active in programs to benefit the livestock producer. This new Foundation, with Leathers as director, will equip us better than ever to support educa-tional programs on marketing of livestock. It will also allow us more participation in many activities now taking place in Missouri and Kansas, such as to improve, not only the type of hog, but to do a more efficient job of production."

Federal Meat Inspection Granted And Withdrawn

The Meat Inspection Division of the U.S. Department of Agriculture has granted federal meat inspection

KN

to the following seven companies: Beef City, Inc., 307-313 N. Front st., Philadelphia 6, Pa.; Palmer-Oates Meat Co., Inc., 2641 W. Madison st., Chicago 12, Ill.; Town and Country Food Co., Inc., 422 California rd., Fort Wayne, Ind.; Iowa Beef Co., Inc., 95-115 S. Market st., Boston 9. Mass.; Pioneer Provision Co., Grenada, Miss.; Giant Food, Inc., 6900 Sheriff rd., Landover, Md. and The Jepsen Hotel Supply Co., 3150 V st., N.E., Washington 18, D.C.
Inspection has been withdrawn

from the following six companies:

Motor City Packing Co., 1550 Adelaide st., Detroit 7, Mich.; Packaging Development Co., 942 Kawaiahao st., Honolulu 14, Hawaii; Premier Packing Co., Inc., 1240 Columbus ave., Boston 20, Mass.; Jacob Zucker, 176 S. Elliott pl., Brooklyn 17, N.Y.; Hygrade Food Products Corp., 719 Callowhill st., Philadelphia 23, Pa., and Steams & Welch, 4319 N.E. Columbia blvd., Portland 13, Ore.

At the same time, the MID announced changes in corporate names of the following three companies:

Armour and Company, Farm hwy. 802, Brownsville, Tex., instead of Owen Meat Packing Co.; Karler Packing Co., Broadway, S.E., Albuquerque, N. Mex., instead of Max Karler & Son, and General Meats, 1837 15th ave., W., Seattle 99, Wash., instead of Food Packers. Inc.

Meat Index Swings Upward

The wholesale price index on meats for the week ended September 9 swung upward to 108.4 after declining to a six-month low of 106.2 the week before, the Bureau of Labor Statistics has reported. The average primary market price index rose by a small fraction to 119.0. The same indexes for the corresponding week last year were 97.6 and 118.1 per cent, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

LIVESTOCK CARLOADINGS

A total of 6,629 railroad cars was loaded with livestock in the week ended Sept. 6, the Association of American Railroads has reported. This was 838 fewer cars than were loaded in the same week a year earlier and 3,866 fewer cars than in the like period two years ago.

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STOP KNOCKING YOURSELF OUT MIXING SPICES

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FIRST SPICE WILL DO IT FOR YOU



You will be proud to use FIRST SPICE BOUILLON FRANKFURTER SEASONING

- Eliminates the "human" element
- Reduces weighing errors

- Creates and emphasizes distinctive flavor
- Develops vivid, more lasting color
- Saves time and money

You have enough production headaches—let FIRST SPICE take care of your spice formula. No more "too much of this" or "too little of that" . . . just one scientific, uniform formula to build REPEAT SALES in your Frankfurter-Wiener department!

BOUILLON FRANKFURTER SEASONING has the right amount of spices, MSG (Monosodium Glutamate), and HVP to develop hidden flavors.-Ascorbate, if desired, to insure fast color development and reduce color fading



See Page J/Fi

All natural spices are selected by FIRST SPICE experts to promote the tantalizing original flavor your customers will be crazy about.

Sole Manufacturers of the Famous

FLAVOR-LOK -Natural and Soluble Seasonings

VITAPHOS - Phosphate for Emulsion Products

VITA-CURAID -The Phosphate Compound for Pumping Pickle

TIETOLIN -Albumin Binder and Meat Improver

SEASOLIN -Non Chemical Preserver of Color and Freshness

Hiring Company, Inc.

THE NATIONAL PROVISIONER, SEPTEMBER 20, 1958

THE ST.JOHN LINE
IS BIGGER
THAN YOU

St. John actually
manufactures products for
every department in the plant.

Each item represents the ultimate in equipment design—"Clean-line" construction.

Your meat and product handling problems can usually be solved by stock items from the St. John "line". These include wood, all type metals and plastics.

St. John craftsmanship is familiar with them all.

You can save money using St. John "Clean-line" standard or custom built equipment in your plant.

Write, wire or phone for information.

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Famous for Stainless"

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HERE'S YOUR NEW Extru Dividend **MEAT PRODUCT** PACKAGING!







Moyer's knows New "Flavor-Guard," leak-proof, plasti-processed paper packaging by Sealright means Bigger Profits, More Sales Vitality wherever their meat products are sold! These NEW Meat packaging ideas are "Packageered" by Sealright to "Flavor-Guard" meat products and keep them fresh and "eating-good" . . . from packer to consumer's table. NOW, visualize your own meat product in a Sealright 8 oz. to 45 lb. packaging idea. . . . You'll find "Packageering" it in a "Flavor-Guard" container brings extra dividends through extra serviceability and more attractiveness.



20, 1958

Sealright "Packageering" means better business for your Meat Products.

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Sealright-Oswego Falls Corporation, Fulton, N. Y .- Kansas City, Kansas-Sealright Pacific Ltd., Los Angeles, California-Canadian Sealright Co., Ltd., Peterborough, Ontario, Canada.

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Send me my Test	Kit of NEW	"Flavor-Guard"	Meat
Packaging Ideas.			

NP-958

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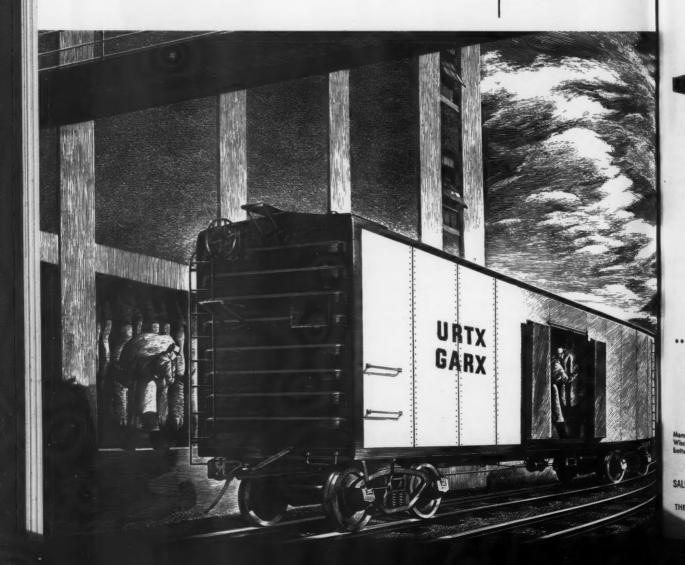
a limited number of **GARX-URTX** refrigerator cars now available for lease to packers. You get all the advantages of a General American lease with these cars—service facilities throughout the country—continuous availability because of nation-wide distribution. Write or call General American—today.



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TABLET

TAKAMINE TAKATABS

(TRADEMARK)

THE EFFICIENT WAY TO USE SODIUM ISOASCORBATE

IN MEAT PROCESSING!

ACCURATE—premeasured, uniform addition of isoascorbate. **CONVENIENT**—easy to handle, no paper to tear or dispose of, no handling of drums.

ECONOMICAL—eliminates waste, errors, spillage and use of excess amounts—as proved by actual in-plant studies. **FAST**—dissolves quickly, eliminates mixing and need for stock solutions.

TIME SAVING -eliminates weighing and handling.

VERSATILE — can be used in comminuted products and curing pickle.

QUICK DELIVERY—from the Takamine warehouse nearest you.

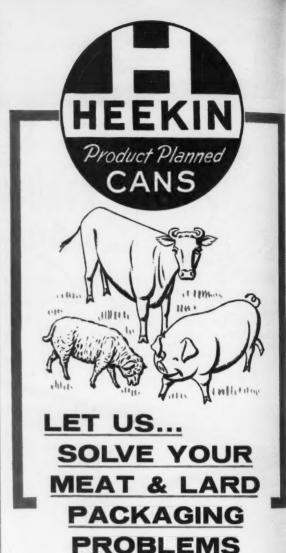
It will TASTE better LOOK better SELL better with TAKAMINE products

Write our Technical Service Department for Bulletin TL-400

TAKAMINE

LABORATORY

DIVISION OF MILES LABORATORIES, INC.
CLIFTON, NEW JERSEY



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Heekin Product Planned Cans are planned for your product and your profit. Competition demands that your meat or lard product goes to market in the finest metal package available. Heekin Product Planned Cans... either plain or lithographed... will be your best salesman.

THE HEEKIN CAN CO. PLANTS IN OHIO, TENNESSEE & ARKANSAS SALES OFFICES; CINCINNATI, OHIO; SPRINGDALE, ARKANSAS

NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

"COMET" STUNNER (NE

568): This livestock stunner is a screw type, light duty, low cost instrument for humane slaughtering of all types of livestock. It operates on the captive bolt principle and has a completely metal enclosed trigger head that protects the vital parts of the stunner from all foreign matter and assures a most sanitary function-ing. The "Comet"

is ideally suited for smaller slaughtering operations and uses the same inexpensive cartridges as the heavier Schermer stunner, also offered in the States by Alfa International Corp. of New York City.

PLASTIC WORK GLOVE (NE 547): "Handguards" slip over hands like ordinary gloves, protect the skin from detergents, cleaning compounds and bleaches. Packed four gloves in polyethylene bag, or in a roll of 100 gloves. Manufactured by Plasticsmith, Inc., Concord, Calif.

HEAVY DUTY COOLERS (NE 582): A new series for heavy duty refrigeration



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have been developed for the food processing and meat packing industries by Refrigeration Appliances, Inc., Chicago. Units are designed for use with freon, ammonia or flooded ammonia, above or below freezing, and have capacities ranging from 1,240 to 26,-700 Btu. per hour per 1 deg. T.D. Designed for floor mounting, fans in the new units deliver from 4, 020 to 27,600 cfm. of air.

STEAK TENDERIZER (NE 588): The product, known as "Tona-6," is a mixture of proteolytic enzymes from natural sources with cane sugar and flour salt. It is claimed that the entire tenderizing process requires less than five minutes. This product enhances the tenderness and flavor of economy cuts of steak, while finer cuts are definitely improved in texture and taste. Manufactured by the Wallerstein Co., Inc., New York City.

CONVEYOR ROLLER (NE 578): This economical



roller features "Spring-omatic" axle construction to permit quick, easy insertion or removal of the roller from the frame. The conveyor sections are available in 12- and 18-in. widths from stock, and from 6- to 30-in. widths on special order. Manufactured by The E. W. Buschman Co., Cincinnati, Ohio.

PACKAGED AUTOMAT-IC BOILER (NE 540): Model 5 Powermaster is constructed in both high pressure (150 psi.) and low pressure designs for both steam or hot water service. Equipped with mechanical pressure atomizing oil

burner or partial pre-mixing gas burners. Electronic programming and safety controls provided. Manu-factured by Orr & Sembower, Inc., Reading, Pa.

SAFETY GRIP STRUT (NE 592): This stainless steel safety grip strut is recommended for all installations of a highly corrosive nature; for sanitary pur-

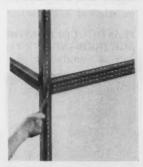


poses in meat, food and milk plants, and for chemical plants where corrosive conditions are a factor. Made in 10- and 12-ft. lengths, 91/2 in, wide with 2-in. channels of 16-gauge type 302 stainless steel. Available from the products division, the Globe Co., Chicago.

SEPTIC TANK ACTIVA-TOR (NE 540): This new product, "Bacto-Fun-Zyme", is a biological compound for use as a septic tank activator, and/ or grease and odor control in packinghouses, food processing plants, or wherever a grease and odor problem exists. Manufactured by Conservation Products Co. of San Antonio,

SLOTTED FRAMING (NE 569): This universal allsteel framing is ready for any use where two-by-fours or conventional angle irons are applicable. Flexangle is produced in 11- and 14gauge steel. Each gauge is packaged in eight 12-ft. lengths or ten 10-ft. lengths

to a package with 100 matched nuts and bolts in



each package. Marketed by the Flexangle Corp., Youngstown, Ohio.

HYDROLYZED VEGE-TABLE PROTEIN (NE 590): Available in liquid form, "HVP" is said to add a pleasant and distinctive flavor to quick-cured hams. MID Memo 147 permits the use of HVP in pumping pickle, cover pickle, and dry-cure mix for hams, bacon, picnics, cured beef, and tongues. Manufactured by Huron Milling division, Hercules Powder Co. of Wilmington, Del.

SAFETY LADDER LEV-



ELER (NE 558): Provides safety features for workers where the placing of ladders on uneven levels is involved. The device is fully automatic; constructed of strong, light aluminum;

may be quickly attached to any length or width, straight or extension-type ladder and fits any metal ladders. Leveler has been field-tested for seven years. Manufacturered by Anderson Architectural Steel Products, Inc., Jackson,

NEW TEMPERATURE REGULATOR (NE 468): Plant engineers, and chemical and food process designers will be interested in this unit in which both pressure and temperature are controlled by a single unit. The Spence Engineering Co. of Walden, N. Y., recommends the T124 pilot for heater pressures of 10 psi. or less. Thermostatic temperature control up to 350° F. can be achieved with this unit.

PLASTIC COLD STORAGE DOOR (NE 597): The door is constructed of a



molded fiber glass exterior with expanded polyure-thane insulation foamed in. The molded exterior prevents moisture absorption; the door is said to weigh one-third what present-day wood or steel doors weigh; will not rot or corrode; requires only two hinges and one latching point. Manufactured by Walker Stainless Equipment Co. of New Lisbon, Wisconsin.

FIBERGLASS MEAT BINS (NE 614): Sturdy, portable fiberglass bins for the curing, storage and transportation of meats are now being made by Span American Boat Co., Inc., Fort Dodge, Ia. These bins are highly resistant to impact and are non-corrosive. Bins are easily cleaned by steam; inside dimensions at the top of bins measure 26 x 60 in.; they slope to 23 x 57 in. at bottom and are 17 in. deep.

WEIGHT INDICATOR (NE 595): This unit pro-



jects the actual weight on a large, illuminated screen in an eye-level periscope housing. It is possible to read accurately "Weightograph" indications many feet away from scale. Weight, figures and graduations are projected optically in the same plane which eliminates parallax and resultant weighing errors. Chart, pendulum shaft and levers operate on precision ball bearings. Manufactured by the Howe Scale Co., Rutland, Vt.

MEAT CHOPPER (NE 612): The newest addition to choppers built by the Hobart Manufacturing Co.



of Troy, O., is a 10-hp. model. It has a capacity of 7,500 lbs. of beef per hour, first cutting with a 1/8-in. plate; 9,000 lbs. of pork per hour through a 3/16-in. plate. Chopper has high-back feed pan, clean cutting action and safety features for protection of the operator.

NON-CAKING SALT (NE 585): Named Sterling SC-6, this new product of the In-

ternational Salt Co., Scranton, Pa., is especially formulated for dry-salt curing of skins and pelts. The product contains a special additive to keep it free-flowing under the most humid conditions to be found in some hide cellars. Packed in 100-lb, kraft bags for shipment.

PLASTISOL LINING FOR DRUMS (NE 594): The container division, Jones & Laughlin Steel Corp., Pittsburg, is producing pails and drums with "plastisol" linings for hard-to-package food and drug products. The linings are sprayed on the drums and pails and, when baked, form a dense, flexible, extremely tough and slick-surfaced film. Linings have unusual resistance to water absorption and to porosity. They also possess a high degree of elasticity and resiliency. All sizes are available in tighthead and full open-head styles for a variety of uses.

CONVEYOR BELT (NE 605): This white Koroseal food-handling belt has been developed for food processing plants by the B. F. Goodrich Industrial Products Co., Akron, O. The belt is non-toxic and imparts no odor or taste to food products. The belt has a smooth, non-porous surface that resists flaking or checking and eliminates the danger of contamina-

tion of materials handled. Available in two- and three ply construction,

SAFETY GRATING (NE 591): Designed especially for employes in meat processing plants. Made of solid steel bars and lightweight assembly, where its all-directional serrated surface affords the most effective non-skid and yet comfort.



able treading surface. The Bustin Steel Products, Inc., Dover, N. J., also manufactures "Firm-Grip" platforms, stairs and various types of floor racks.

PLANT WALL FINISH (NE 606): Designed to meet the requirements of the food processing industry, this wall finish provides an impervious wall surface at about one-third the cost of tile. Plawall Glaze is made in many colors, including white, under a special process with a resin base. It can be cleaned easily with steam, soap, detergents or may be acidized without harm to the surface. Manufactured by Waterproofing Materials Co., Fort Worth, Tex.

COMBO PACKAGING LINE (NE 618): A versatile development of Miller & Miller, Inc., Atlanta, which produces 60 wiener packs per minute, automatically



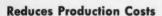
banding, closing, overwrapping and sealing the capacity of seven tie-skinners. Adapts to various size packs in seconds with simple adjustment; and with only a 6-minute changeover will automatically overwrap, label, seal and code-date 75 lunch meat packs.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, III., giving key numbers only (9-20-58).

Key Numbers	
Company	
Name	
Short.	

PATTIES push up PROFITS! HOLLYMATIC

molds 2100 patties an hour . . . puts them on automatic assembly line!



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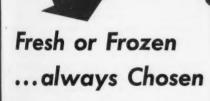
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You can sell patties to twice as many customers as you can ordinary cuts; to restaurants and meat markets both big and small. By increasing your volume, you'll increase your profits, too. Hollymatic molds precisely-portioned patties, moves them 2-3-4 or 5 feet away, "counts" them out in units of 1, 2, 3, 4, 5, 6, 8 or 10 . . . and stacks them, each patty on a square of white Holly paper. Find out how Hollymatic can speed up your operation and boost your profits. Write for new folder.



- Ground Beef Steaks
- Ground Beef Burgers
- Lamb Choppies
- Pork Choppies
- Veal Choppies
- Sausage Links





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Says Only Efficient Swine Producer Likely to Survive

It is imperative that Missouri swine producers do a more efficient job of turning out a meaty product or take the chance of losing a major source of income, a University of Missouri farm economist told a group attending the recent annual meeting of the Missouri Livestock Association. He said that hog producers are confronted by several new factors which make it necessary to stress efficiency in their operations if the state is to remain a major hog producing area.

The economist, Elmer Kiehl, declared that competition will become keener as integration becomes more commonplace in hog production. This means the non-integrated production will have to do the best job he can to stay on an even basis with the integrated operator.

Efficiency in hog production is one of the best defenses Missouri farmers have against losing their markets, and farmers who improve their feeding and management techniques and who select quality breeding stock will help keep the hog industry in the state.

U. S. Share of Japan's Tallow Market Down in January-May

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Japan's tallow imports from all sources in the first five months of 1958 totaled 104,671,000 lbs., the Foreign Agricultural Service has reported. This compared with 117,540,000 lbs. in the corresponding period of 1957.

Because of strong price competition from Canada, Australia, and New Zealand, the U. S. share during January-May 1958 fell to 85.3 per cent from 88.7 per cent in 1957.

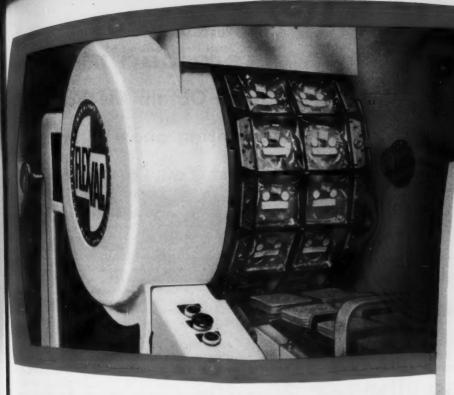
Japan's tallow imports by country of origin, May 1958, and January May 1957 and 1958 are listed below:

Country January 1957 1,000 pounds	through May 1958 1,000 pounds	May 1958 1,000 pounds
United States104,264 Australia 4,733 New Zealand 4,958	5,213	26,542 1,485 1,942
Hong Kong 340 Canada 3,047 Hawaii 198	176 4,416	443
Totals117,540	104,671	30,412

BOILER OPERATOR'S GUIDE

A handbook on steam boilers; covers boilers in use today; installations, operating problems, solutions; the problem of firemen and engineers discussed and solved. More than 200 photographs and drawings of all types of boilers, auxiliaries and appliances. Order now, \$5.75.

THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10.



Flavor-fresh, color-fresh longer ...with Flex-Vac packaging

Longer in-store life...better brand identification...lower production costs. Three reasons why meat packers and cheese processors welcome Flex-Vac packaging.

What is Flex-Vac packaging?

Product deterioration and discoloration is caused by oxygen. The Flex-Vac process withdraws air from the package, then seals it so no air can re-enter. (In Controlled Atmosphere packaging, a high vacuum is established, then an inert gas—such as nitrogen—is introduced.)

The process puts a lot of stress on the ability of the packaging machine to form a high vacuum at production-line speeds—and the ability of the packaging film to keep air out over an extended period.

... the machine

Standard's Model 6-12 Flex-Vac Machine answers the first problem. A continuous,

fully-automatic rotary packager, it handles 4" x 4" packages (single or twinpack) at speeds of 60 units per minute or better. It wraps 4" x 8" products at 30 packages per minute.

...the material

To cut down the problem of air seeping back into the evacuated package, Standard has developed special film combinations with extremely low gas transmission rates.

These packaging materials, which can be made in pouches or produced as roll stock, can be attractively printed on Standard's multi-color presses. Result: Packages that display better...open the way to larger unit sales...make possible new combination and tie-in promotions.



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Send for complete data

Detailed information, including production-line photographs and current performance records, is yours for the asking.





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By H. A. KURTZMAN
President, James Henry Packing Co.

How to Obtain Mechanized Accounting and Figures At Cost You Can Afford

PAPER WORK SIMPLIFICATION and form design join with IDP equipment to give packer more mileage from each operation. Machine operator is simultaneously (1) proving accuracy of invoices or delivery ticket; (2) preparing daily report which will show, by invoice, total sales for day; (3) posting invoice amount to accounts receivable, and (5) through a coupler, producing tabulating cards on keypunch machine in right foreground. A Standard Register five-part combination statement-ledger sheet carbon-interleaved form makes it possible to post statement and ledger at same time.

HOW to obtain the advantages of modern mechanized accounting and data processing at a cost he can afford is a major concern for today's small-tomedium sized meat packer.

With the spread for profitable operation in meat packing continually narrowing in the past several years, the independent packer has found himself increasingly in need of sound accounting information on which to base his decisions. His business often is not big enough to support huge and costly machine accounting installations. Yet there is no other practical way to obtain the type of analytical reports which modern management requires.

James Henry Packing Co., a Seattle firm employing 100 people and serving about 275 wholesale accounts, is one such packer. This is a report on an invoicing-statement system which has carried our firm profitably into integrated data processing and reduced the cost of capturing data.

We have done it, basically, by simplifying our paperwork; by eliminating in our own office much of the duplication of effort that is found in many data systems and by utilizing a punched card service center for our actual machine accounting work.

In one writing operation in our office, a single machine operator extends invoices, makes debit entries on statements to customers, posts to the accounts receivable ledger and creates punched cards which "store" information on every sale of every one of the 85 items we market.

We send the cards to the commercial punched card service center and receive from it numerous reports on a consistent basis, including recaps of total sales in given periods, sales to date, analyses by item, by pounds, by salesmen, by territory and average sale.

SAVINGS: This is a case where integrated data processing saved money over a previous system. The system eliminated \$300 monthly from the fee charged us by the punched card service center which at first was employed to create our punched cards as well as to produce reports. More savings have been realized in the elimination of confusion which sometimes resulted from division of records. To create cards on a timely basis, the punched card center was sent order forms daily. It was not an infrequent occurrence for us to need records at the same time they were in use at the punched card center.

The equipment which has put integrated data processing on a paying basis for us is a National Class 31 accounting machine with a card punch coupler, which automatically operates a Remington Rand keypunch while the accounting machine is being operated. This machine is equipped with both an accounting keyboard and an electric typewriter so that all invoicing entries may be made at one place at one setting, so to speak.

We learned also that merely purchasing equipment provides only a part of successful integrated data processing. Extra mileage can be obtained from a basic piece of equipment through application of business forms

specifically designed for a particular job.

FIVE-PART-FOUR-WEEK STATEMENT: In our case, we invited The Standard Register Co. to look over our system after purchase of equipment to help us with forms to serve our purposes. The system now in use is the success we consider it to be partly because of a five-part combination statement-ledger sheet form designed to minimize one of the most time-consuming jobs involved when using our machine—that of transferring the balance from one weekly statement to another, and one accounts receivable ledger sheet to another.

This statement form is so designed that the customer's name and address is Addressographed onto the original and all five copies at the beginning of the month. The first part is used as the statement for the first week of the new month, the second is mailed to the customer as his statement for the second week and so on through the first four copies. The fifth and final copy is our accounts receivable ledger sheet and it stays in our accounts receivable file until transfer of the balance (a one-to-two-hour job) only once a month, even though we issue statements weekly.

In general, the basic source document for statement debits and for all the sales analyses prepared for us by the punched card service center is a three-part order sheet-invoice which shows quantity and amount for each item delivered to the customer. As one of these comes to our machine, the operator pulls from our accounts receivable file the combined statement-ledger sheet form for that particular customer and places it in the machine. No entry is made on it while she places on the machine the item amount for each item on the invoice and auto-

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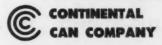
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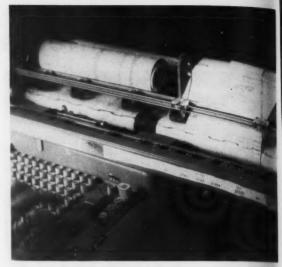
Eastern Division: 100 East 42nd Street, New York 17 Central Division: 135 South La Salle Street, Chicago 3 Pacific Division: Russ Building, San Francisco 4 Canadian Division: 5595 Pare Street, Montreal, Que. matically visibly proves the extension on a detail sheet in the process, punching cards as a by-product.

The machine extends the invoice total, completing the visible recap and proof sheet at the same time. This sheet goes to management at the end of the day and serves, in effect, as a daily sales report. Invoice totals are stored in the machine and extended in total on this recap. As each order is totaled, this total is entered into the debit column on our five-part Standard Register statement form. The statement is then placed back in its place in the accounts receivable ledger file.

As payment on the account is received, the operator again takes the statement from the ledger file and places it in the machine. She enters the credit amount and the machine automatically subtracts the amount and enters the new balance. At the end of the first week, the first sheet from the statement form is mailed to the customer. Each of the four sheets of the statement forms is so constructed that a perforated section at the top, which contains header information, is detachable. This section has a blank square into which the customer is asked to write amount of payment. He is requested to return this section with his check. At the end of the month, of course, a new statement form is Addressographed and the balance is

Credit information, as well as debit, is punched into tabulating cards as a by-product for use by the service center in preparing such cash analyses as we may require.

What we are doing, then, is creating both the customer's statement and ledger sheet—with proof of posting accuracy—while invoicing and without causing delay in invoice mailing. We no longer have to send source documents to the service center. Having our original records, complete and immediately available in our office, elimi-



CLOSEUP VIEW of machine and forms that handle five jobs in one operation. Sales totals, by invoice by item are recapped on visible proof sheet at left. At right is a Standard Register unit Zipset form which serves both as statement for customer at the end of each week and for firm's accounts receivable ledger. The form is designed in five parts and adequate space is provided for all entries (based on invoice totals and funds received) made in a normal month. The total receivable is always current. The first part is meiled as the customer statement at the end of the first week, the second at the end of the second week and so on through the fourth week. The form has a detachable stub which the customer is asked to mat with the amount of his payment and return with the remittance. The fifth copy of the form is the permanent accounts receivable ledger sheet.

Specifically engineered for the meat packing industry!

"Custombilt" Pan and Ham Mold WASHER and STERILIZER

- e melds leaded and unleaded at one end by
- moids and pans travel thru wash cycle on endless chain of carrier baskets
- hydro-pressure washes all parts—even corners completely removing all brown residue, greate and meat particles before entering solu-
- 2 renovator-filters continuously series a all paper and meat tissues from pre-wash watertank and solution water-tank on models 300 and larger



MODEL 200, 300, 450 and 600 each wash 200, 300, 450, and 600 pans per hour by ONE MAN

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Division of NIAGARA Bottle Washer Mfg. Co.

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Visit BOOTH No. 118

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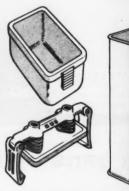
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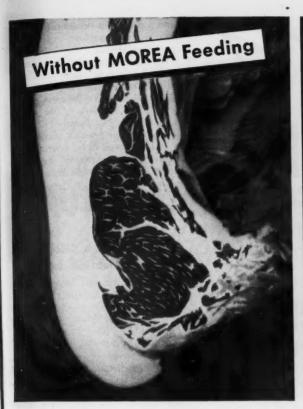
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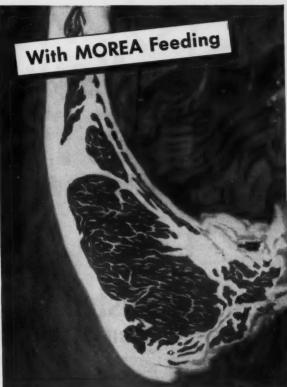
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MACHINES OPERATING IN FOLLOWING PLANTS: Emil Schmidt Co.; Peter Eckrich Sons Co. (2nd mechine) Cudahy Bros.; Oscar Mayer Co.; Hormel & Co. (2nd machine) Arbogast & Bastian; J. M. Schneider Ltd.; John Morrell & Co.; Colonial Provision Co.; Hunter Packing Co.; Sugardale Provision Co. (2nd machine) Klarer Co.; Rose Packing Co.; The E. Kahn's Sons Co.; Marhoefer Packing Co.





These two cuts of prime beef are from sister animals. Beef at the left is from an animal fed a conventional ration, showing well-marbled meat but also much waste cover fat. At right, beef from an animal fed on a MOREA Liquid Feed program has considerably better marbling and a minimum of waste cover fat.

MOREA Liquid Feed produces quality meat with less fat!

There's something new in the beef and lamb business! It's Morea, the modern liquid feed that pays off for the packer as well as the feeder, by producing meat that grades better with less waste fat.

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20, 1958

What is Morea Liquid Feed? It's a patented feed supplement which permits the feeding of larger amounts of roughages and smaller amounts of grain than usual. Morea contains urea nitrogen, ethanol, phosphoric acid and trace minerals. Thousands of cattle and lambs have been fed to top finish on a Morea program.

Here's how liquid Morea Feed Supplement works: In the rumen of a beef animal or lamb, feed is digested by billions of micro-organisms and protozoa. Morea provides these micro-organisms with the exact elements they need to build protein and carbohydrates, to digest high-cellulose roughage, and to carry on

processes that give ruminants top nutrition for economical weight gains. Morea is the modern supplement for ruminants—everything in Morea is a needed nutrient.

But far more important to the packer, liquid Morea Feed Supplement aims the whole digestive process toward producing top quality meat. More protein is formed, and white fat is deposited as marbling in the tissues, rather than in wasty cover fat. The result is that animals

reach "market finish" faster. When the carcasses are cut, marbling is excellent and meat is firm, flavorful and tender. The dressing percentage per carcass is higher.

Cattle and lambs finished for market on Morea feed programs, have consistently shown up well in the packing house. For more information on the advantages of Morea-fed meat, write to the nearest address below.

MOREA is a registered trademark of Feed Service Corp.



U. S. INDUSTRIAL CHEMICALS CO., New York 16, N.Y.
DIVISION OF NATIONAL DISTILLERS AND CHEMICAL CORP.

FEED SERVICE CORPORATION, Crete, Nebraska



Patapar[®] Luster Parchment

Glamour, sales appeal, protection ... and economy at the same time is offered by the new series of Patapar Luster Parchment wrappers. These precombined wrappers are complete units bound together at one edge by adhesive. You do no collating. There is no waste motion - no need for two orthree paper inventories. Here is real economy!



Paterson TRIP-L-WRAP®

- 1. Outside printed wrap of Patapar Luster Parchment - high wet-strength, greaseresisting.
- 2. Middle sheet of Paterson Sorb-Pak.
- 3. Inside grease-proof barrier of Patapar Vegetable Parchment.

Paterson DU-L-WRAP®

- 1. Outside printed wrap of Patapar Luster Parchment - high wet-strength, grease-
- 2. Inside sheet of Paterson Absorbent or Sorb-Pak.

Different combinations of other Paterson papers also available

We will reproduce your present wrapper design, or if you wish, we will design a new and colorful wrapper for you.

For details and samples, write us on your business letterhead. Mention Patapar Luster Parchment and tell us your requirements.







nates a source for occasional customer dissatisfaction, employe irritation and operational delays.

We have eliminated considerable work duplication, have eliminated manual card punching and have eliminated any need for extra proving operations. Moreover, our system maintains proof and control in a more positive and progressive manner. For us, it has proved to be a sensible and economical approach to one of the difficulties of running a firm which is neither small nor large. We are getting information which we need, and must have to compete successfully, at reasonable cost.

NLSMB Invents a Bologna Missile, a Meat-nik Exhibit

An intercontinental bologna missile or meat-nik is the latest space-age innovation exhibit of the National Live Stock and Meat Board being shown at state fairs, livestock expositions and food shows this fall. The Board's meat-nik is made of bologna, and the jet stream trailing behind it as it blasts off is a long string of frankfurts. Never before, it is pointed out, have so many dogs, hot or otherwise, been in orbit.

Some of the Board's exhibits are of the refrigerated variety featuring dozens of actual cuts of beef, veal, lamb and pork, as well as many other meat items. These fresh meat exhibits are literally showcases of the vital foods produced by the livestock and meat industry.

The balance of the exhibits are colorful, eye-catching, non-refrigerated displays which graphically point up reliable facts and information on meat identification, meat for senior citizens, the overall nutritive value of meat, variety in meat selection, outdoor cookery, meat for breakfast, meat snacks, meat carving and meat cutting methods. There is also a special display of 30 sausage, bologna and ready-to-serve products turned out by the industry.

AMI Keeps Posters In Stock

The American Meat Institute is now carrying a stock supply of lowcost, colorful point-of-sale posters de-signed by the Institute in the past several years. These posters feature a product, a "catch" slogan and space for company or brand name to be imprinted along the bottom. Sample copies of the posters may be obtained by AMI members by writing to the department of public relations, American Meat Institute, 59 East Van Buren, Chicago.

H's NEU! TOWNSEND MODEL 30A **AUTOMATIC FEED** and Slasher Write today for additional details. And ask about the Townsend Bacon Skinner and the Townsend Membrane Removal Machine for beef. lownsena **ENGINEERING COMPANY** 2421 Hubbell Avenue, Des Moines, Iowa

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This new attachment for the Townsend Model 35A Pork-Cut Skinner enables you to do a faster, more efficient job of slashing jowls for Government inspection, and also speeds-up the skinning of all pork trimmings such as plates, belly strips, fatbacks, etc. Just check the many advantages:

Easier operation

Operator simply drops the pork cut into feeding trough, which in turn automatically feeds the cut into skinning blade. No skilled labor necessary. Less effort is required than before.

Faster operation

The automatic feeding mechanism permits the Model 35A Pork-Cut Skinner to be speeded-up, so that more cuts are skinned per hour.

More complete skinning

Since the pork cuts are slashed by the slashing blades, the cut is made more flexible. This permits it to flatten out for better and more complete skinning.

Easier inspection of jowls

The slashes make inspection of all cuts easier. This is especially important in connection with Government inspection of jowls. The same operator who now does the skinning of jowls also produces a slashed jowl, all in one faster operation.

Versatility

In addition to the uses mentioned above, it is ideal for use in combination with the Townsend Liver Loaf Fat Attachment. It then enables you to speed up production of the sheets of fat for use in covering liver loaf.



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One very fine midwestern house with the help of Food Management showed a black route P & L through the toughest of all Lenten Seasons and actually increased sales ever best previous periods.

How? By attention to detail. By attention to cost controls-selling prices based on realistic costs with no deviations.

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MODEL NO. 1016HV

- 1. Prints code date or other identification
- Accommodates cards or boards 21/2" x 4" up to 14" x 18"
- 3. Sharp faced steel type or rubber type used
- 4. Various methods used for fastening type. Type change can be made in one or two minutes
- 5. Magazine changed with hand wheels
- 6. No ink problems—inkers do not dry out—no cleaning no solvent required
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USDA Power Extended to All Interstate Livestock Deals

The U. S. Department of Agriculture said this week that the recent amendment to the Packers and Stockyards Act passed by Congress and signed by the President (HR-9020-P.L. 85-909) extends the jurisdiction of the department to cover all livestock transactions in interstate commerce.

Previously, the department explained, only packer transactions and livestock transactions on stockyards of 20,000 sq. ft. or larger were subject to provisions of the act.

The new amendment, which is administered by the USDA Agricultural Marketing Service, now brings to many more farmers and livestock producers, the department said, the same measures of protection already being provided to those patronizing posted yards. USDA activities under the act's provisions will increase.

The USDA said that under the new law it retains its jurisdiction over meat packers' transactions in, and actions relating to, livestock, meat and poultry and their directly related products, except at retail. The Federal Trade Commission, the department went on to explain, will assume jurisdiction over packer transactions in products not directly related to livestock and poultry, such as manufacturing and merchandising of sporting goods and ice cream, as well as primary jurisdiction over oleomargarine and packers' retail operations.

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However, the department said, "the act also provides limited jurisdiction for the USDA in the retail field when necessary effectively to prevent unfair practices in an area where it has primary jurisdiction." Similarly, it said, "The FTC has been given limited jurisdiction over wholesale operations of meat packers if such jurisdiction is required effectively to prevent unfair practices in retail operations."

WSMPA Supports Search for Meat Type Cattle

Western States Meat Packers Association is joining the California Cattlemen's Association and the California Cattle Feeders Association in supporting a new research project to develop a meat type beef animal. The project will be carried on at the University of California's College of Agriculture at Davis.

WSMPA and the producer groups hope that it will be possible to develop beef animals which will not carry wasty fat and yet will be able to qualify for U. S. Choice grade.



One light tap renders animal instantly unconscious ... without damage to hide or skull!



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Here's the modern stunning instrument that offers high efficiency, safety and ease of use. Remington 22 caliber Power Loads drive a piston-mounted stunning knob, which delivers a powerful, consistently uniform blow. Animal is rendered unconscious instantly, painlessly.

Functional design of the Humane Stunner reduces fatigue, permits knocker to stand in comfortable position for accurate, single-blow stunning—even after hours of operation.

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AMI Says Packers and Producers Have Shared Brunt of 10-Year Cost Increases

PACKERS AND LIVESTOCK producers have shared the brunt of cost spirals in labor, transportation, supplies and other packing plant expenses during the past decade, the American Meat Institute revealed last week through its annual publication on financial results of the meat packing industry in the United States.

This analyses, covering the industry's operating results for 1957 and earlier years, is the thirty-second in AMI's series. The study, showing a "decade of changes", reveals some highly significant differences in the breakdown of the packing industry's sales dollar between 1947 and 1957.

Ten years ago (1947), according to the Institute study, payrolls accounted for 9c of the meat packers' sales dollar, while supplies, transportation, interest and other costs totaled 7½c. Taxes and packers' net earnings each averaged about 1½c per dollar of sales, leaving 80.6c as the return to producers for livestock and other raw materials.

By 1957, 10 years later, payrolls

had risen to 13c of the industry's sales dollar, and supplies, transportation and other charges were up to 11.6c. Total taxes had dropped somewhat, due largely to lower earnings, which had fallen off to 7/10c. However, these reductions in earnings and taxes only partly offset the large increase in operating expenses over the 10-year period, so that the return to producers was shaved to 73 6/10c of the 1957 sales dollar.

Commenting on those 10-year changes, Homer R. Davison, president of the AMI stated: "It is obvious from these figures that meat packer profits have had very little to do with the amount of money producers have received for livestock in recent years. In a very real sense, the meat packing industry is the salesmen for producers' livestock. In this capacity, packers incur various processing and merchandising costs. The nearly 50 per cent increases in expenses between 1947 and 1957 means that packers have had to take these higher costs into account in determining how

much they could pay livestock producers for their animals.

"A bright spot in this cost picture is the fact that these spiraling costs leveled off between 1956 and 1957; in fact, last year's total operating expenses were slightly lower than the year before. With wage rates and other unit costs continuing to mount, this represented a substantial achievement, and is evidence of the industry's efforts to adjust its operations to the changing times we are now experiencing in the livestock and meat industry. Although reductions were not possible in all expense categories, this was the first year since 1947 that an over-all increase was not recorded.

"Equally significant is the fact that the 42,000,000,000 lbs. of meat animals processed in 1957 was nearly 25 per cent greater than 10 years earlier. All indications are that the nation's farms and ranches are fully capable of another 25 per cent increase in livestock production in the next 10 years.

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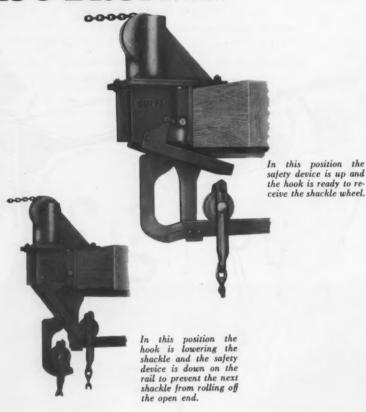
"Trends such as these, together with technological improvements in livestock raising, drastic shifts in retailing methods, increasing automation within packing plants, and changes in the American diet, give promise of







18-3 DROPPER



Compact and simple in design, the Dupps Dropper is a revolutionary step forward in Dropper design. Actually the Dupps Dropper weighs less than half as much as usual. It is easy to mount because of this reduced weight and the fact that only four holes need to be drilled. The illustrated Dropper is mounted on an 8" x 8" timber with standard 14" drop hangers. It is easily adapted to steel beams. The sheave mounts in two positions so that hoist can be either in front or back of the Dropper. The 3/8" alloy chain has higher tensile strength than the usual 1/2" extra heavy chain. All steel, all welded construction eliminates breakage or wear often encountered where castings are used. The solid-plate steel sheave is equipped with double row ball bearings, life-time lubricated to eliminate dangerous overhead maintenance. Guide switch cam, guide block and hood are all of solid forged steel.

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THE DUPPS CO. Germantown, Ohio

huge change for both the livestock producer and the meat packer in the decade ahead.

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"Because these near-revolutionary developments are so extremely important", Mr. Davison concluded, "the theme for the Institute's fifty-third annual meeting this month (September 26-30) will be 'Changing Patterns and their Effect on the Meat Industry'."

British Find Tin Of Boer War Vintage Beef Still Palatable

A can of concentrated beef which had been issued as rations to British troops during the Boer War was recently discovered, and the contents found to be in edible condition, a British meat trade journal has revealed. The can, diestamped December 1899, had been issued to the late Capt. T. H. Cullen of the British army, and was found by his widow among the officer's personal effects.

The contents of the 12-oz. can consisted of cocoa paste on one end and beef at the other end. At the British Food Manufacturing Industries Research Association laboratories, where the can was opened for study, it was found that no bacteriological action on the contents had taken place in 59 years, and quality had not deteriorated. The meat, when stewed, was found palatable and nourishing.



"BARBE-CUTIES", is the name of the new king-size frankfurters produced by Bernard S. Pincus Co., Philadelphia, especially for barbecuing. The wieners are packaged in brightly colored cartons lithographed by Milprint, Inc., Milwaukee. The package features a smiling "Barbe-cutie" frankfurter with a pert face topped with a perty straw with a pert face topped with a perty straw hat. A transparent cellophane window, allowing full visibility of the product, is rimmed with barbecue-grill flames to impart a feeling of tasty, hot franks. A barbecue fork carries out the outdoor theme. Top of carton is decorated with red and blue scalloped awning for a circus atmosphere.

Small Business Laws Passed by Congress

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During the last session of Congress several laws were enacted which are of special interest to small business.

1. The Small Business Act of 1958 made the Small Business Administration permanent, increased its lending authority to \$350,000 in federal funds for any one loan, established a maximum interest rate of 5½ per cent on the government's share of small business loans and included a number of other legislative improvements.

2. The Small Business Investment Act of 1958 authorizes the Small Business Administration to license and give financial assistance to small business investment companies organized to help small businesses with their equity-type and long-term financing needs. The act also authorizes SBA loans to state and local development companies to assist them in financing small companies.

3. A number of specific tax revision measures to ease the tax burden on small firms were passed this year, and will bring about a tax savings to small business firms of \$260,000,000 the first year. Aside from the actual savings in dollars, the tax changes will bring other benefits. For example, the provision which permits certain taxpayers to pay the federal estate tax over a period up to 10 years will enable many heirs to keep continuing family control of small enterprises they inherit, instead of having to sell the business to pay taxes.

Westbound Rates on Hogs

Transcontinental Freight Bureau Application B-5703 and Supplements 1 to 6, reducing the rates on hogs in double deck cars from midwestern to Pacific Coast points by eliminating the increased rates placed on hogs through Ex Parte 206-A and 212, will become effective October 20, 1958, under Transcontinental Freight Bureau Tariff 52-1. The change restores about one-quarter of the total reduction in the dressed meat rates put into effect on August 15, 1957.

Dane Hog Population Down

Hog numbers in Denmark as of mid July totaled 5,316,000 head, according to the Foreign Agricultural Service. This was about 2 per cent fewer than at about the same time last year and the first drop since 1951. The decline in the Danish hog population is expected to continue, and was said to be the result of the weak British market for pork products and the general over production of hogs in western Europe.





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THE TEE-CEE WIENER PEELER

USES NO STEAM OR WATER!

The Tee Cee Peeler will peel at least 500 lbs. of average size franks an hour. Will peel any size wiener or frank made in artificial casing.

No product lost, cut or scarred, and no sorting or repeeling necessary. The efficiency and mechanical simplicity of the Tee Cee Peeler is highly praised by all users.

COMPACT—Shipping size is 14" x 14" x 19". Operating space required is 14" x 42" to 49".

MAINTENANCE—The Tee Cee Peeler is built of stainless steel and anodized aluminum. There is nothing to get out of order or adjustment and daily clean up with hot water is all that is necessary.

New patented mechanical features including this new cutter head for more efficient operation.

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Minnesota Firm Backing Up 'Kitchen Fresh' Slogan

BACKING UP its slogan of "Kitchen Fresh," Donovan's Real Sausage of St. Cloud, Minn., has concentrated in the past year on improving facilities for handling, storing and transporting sausage products in optimum condition.

The plant, which is managed by a father and son team of Jack Donovan, senior and junior, has been enlarged by addition of a cooler in which 30,000 lbs. of sausage can be held. The cooler, which is insulated with 5 in. of cork and is tiled to ceiling height, is subdivided into a

bay section for holding stick product and a rail section for frankfurts on cages. Frankfurts are fast movers so it is not economical to place them in the bays. Stick products, on the other hand, would tie up too much equipment and space if allowed to remain on the cages, observes the younger Donovan. Racks in the bays are stainless steel to make the cleaning job easier.

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A section of the cooler is used for machine peeling of frankfurts with a Tee-Cee unit and vacuum bagging link items with Cryovac equipment.

The firm has adopted a new label design for its packages which features the slogan, "Kitchen Fresh."



TWO JACK DONOVANS (father and son) examine some of their new thuringer sausage.

Insulated bodies for five new Chevrolet delivery trucks have been equipped with General Electric refrigeration and management is highly pleased with the performance of these units. Power for each compressor is provided by the truck engine during delivery, with the compressor operating at full capacity even when the engine is idling, and by an electric motor during standby. Since electrical current is available everywhere, trouble-free refrigeration is insured on two- and three-day runs. After the warmup that takes place at a delivery stop, the refrigeration unit generally will bring the body temperature back to about 40° F. as the truck travels about ¼ mile.

During the summer rush, when every bit of cooler space must be utilized, and delivery must be started early, the trucks are loaded in the late afternoon, parked and the compressor units are plugged in. This has a dual advantage. It increases effective cooler space, since late afternoon and evening production can be moved into the area freed by loading the trucks, and the trucks are loaded on time for early takeoff



NEW TRUCKS with plug-in electric compressors can be used for two- and three-day runs.

without split shifts or incurring the penalty of premium payments.

Word on Tranquilizers

20, 1958

Use of tranquilizers on livestock within 60 days before slaughter should be avoided, according to Dr. Q. F. McDonald of Schering Corpor-

ation, Neward, N.J. Since the same dosage may not produce the same results on all animals, attention after administering the drug may be necessary in some cases.

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This New GREAT LAKES Frank Packaging Set-up uses only 4 operators, yet gives over 700 packages per hour with limited floor space.



Great Lakes

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FDA Reveals First Steps Under New Additive Law

One of the first series of actions by the Food and Drug Administration to apply the new law requiring that food additives be pretested (HR. 13254) will be to identify the chemicals whose safety needs proof. In many cases, this will involve publishing correspondence with food companies. Other steps will be to issue a general regulation and to publish a primer telling manufacturers, in question and answer form, what they must do. The primer will paraphrase the general regulation.

Instead of publishing a list of additives whose continued use would be sanctioned only after testing, FDA will, in effect, list the chemicals it already considers safe. However, officials of the agency say this cannot be done simply by enumerating the accepted additives. Many of them are considered safe only if used in specified amounts.

Consequently, in the form of a series of regulations, FDA will announce, one by one, the additives it accepts. In many cases, this will involve stating that the chemical in question will be accepted if, and only if, it is used in specified amounts and for stipulated purposes. Generally, this will involve printing letters sent to food manufacturers in reply to inquiries about the various additives. To be completely precise, an FDA official said, it may be necessary to publish the queries by food

companies as well as the answers. Some of the food companies, it was said, object to such a procedure on the ground that it would reveal trade secrets. Regulations based on correspondence would reveal not merely that given chemicals are used, which is shown on the labels anyway, but also that they are used in pe culiar combinations with other constituents. Some of the companies have complained that this would give their competitors the benefit of secret recipes. However, FDA officials hold that chemicals can be sanctioned only if they are to be used in precisely described ways; hence, the recipes must be published.

The general regulation will be typical of regulations embodying new statutes. It will state what the law does, whom it affects, etc. The primer will tell manufacturers how to operate under the new law.

FDA does not intend to publish a list of additives of whose safety it is not yet convinced. FDA does not

is not yet convinced. FDA does not argue that these are harmful; if they were, the agency would try to throw them off the market, which it is not

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20, 1958

At last! A new process brings you more efficient and more effective meat and sausage smoking. When this new Liquid Wood (with nothing added, is used in conjunction with the Atmos Liquid Smoke Fuel Generator, you get "controlled smoke". Meats are flavored and colored more uniformly, and production increases at no more cost than the old-fashioned log or sawdust method of smoking. Investigate Liquid Wood now!

You get all this with the Atmos Liquid Smoke Fuel Generator!

- 1. PENETRATING Liquid Wood smoke shortens smoking
- 2. BETTER PRODUCT TASTE, BETTER LOOKING for greater eye appeal, taste appeal and sales appeal.

- 3. UNIFORM Liquid Wood obsoletes old-fashioned logs
- CONTROLLED SMOKE assures greater uniformity of taste and coloring.
- 5. LIQUID WOOD eliminates need for bulky, hazardous sawdust storage—lowers insurance risk.
 SMALL AND COMPACT. Requires less space.
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 8. USABLE WITH ANY SMOKEHOUSE.

 9. LIQUID WOOD AVAILABLE in 55 gal. drums or tank car.

 10. OPERATING COSTS COMPARABLE to conventional

- smoking costs.
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- Smokes as few as two and as many as thirty cages of product at one time!

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*Liquid wood is derived from natural wood and packaged in liquid form with nothing added.

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E-Z PAK Automatic Sausage

Stuffer is WATER POWERED

— so easy to use



Now you can throw away the CRANK . . . make sausage the modern E-Z way

See our SPECIAL DEMONSTRATION at the Chicago Show

Watch the E-Z Pack Stuffer put exactly a pound of bologna into each ring... or see it pack hamburger in uniform \(^4\), 1, 1\(^1\)2, or 2 lb. packages.

Each turn of the handle on special stuffer attachment delivers a measured volume into prepriced packages, eliminates weighing and individual pricing.

BOOTH 63-64

E-ZUBER Engineering & Sales Co.

836 West 79th Street

Minneapolis 20, Minn.





doing. If certain additives have not been accepted, however, before the present grace period ends, they would be disqualified. Tests by companies that make or use these additives are now in process.

Meat Board Cooking School Season Gets Underway

More than 50 cities throughout the United States will be the sites of the National Live Stock and Meat Board's cooking schools for the 1958-1959 season. The four-day schools, which started September 14, and will continue through May, 1959, are designed to help homemakers do a better job in buying, caring for, cooking and serving meat and other foods for breakfast, lunch and dinner.

Built around the theme "Foods With a Flair," each of the schools for the forthcoming season will be conducted by a team of two skilled graduate home economists from the Board's field staff.

The schools have been presented by the Board for more than 25 years and are sponsored in each community by local newspapers and radio stations. They feature an entirely new program each year.

Gala Program Planned For MIMPA Convention

Maine Independent Meat Packers Association will hold its first annual convention October 4 and 5 at The Bethel Inn in Bethel, Me.

The only business meeting at the convention will be held on Sunday morning, October 5. The speakers at the meeting will be Chris E. Finbeiner, president of Little Rock Pacing Co., Little Rock, Ark., and a past president of NIMPA; F. Warren Tauber of Visking Co., a division of Union Carbide Corp., Chicago, and John A Killick, executive secretary of NIMPA. Finkbeiner will also speak at the banquet to be held on Saturday night, October 4.

Other activities planned to keep those attending the week-end convention active are a golf tournament, tea and style show, cocktail party, banquet and dancing.

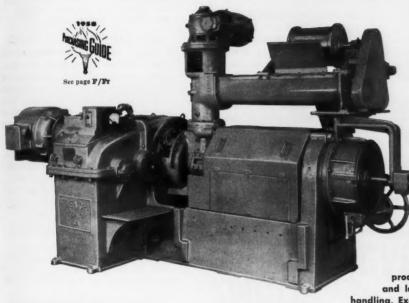
KIMPA To Meet In Fall

The annual fall meeting of the Kansas Independent Meat Packers Association, Inc., is scheduled to be held October 12 at the Baker Hotel in Hutchinson, Kan.

Featured speaker at the noon meeting will be Charles Q. Oldham of Oldham Sausage Co., Lees Summi. Mo. His talk is titled "My Meat Packing Experiences."

FRENCH RENDERING

for edible or inedible rendering



NEW! FRENCHMechanical Screw Press

lighter grease . . . unburned cracklings . . . at lower cost per ton!

boosts hourly capacity 30-40%.
Capacity to 2500 pounds of pressed cracklings per hour, producing cake of 8 to 10% residual fat. New force-feed arrangement, improved shaft design and large 7" diameter barrel assure increased production capacity. Electronic feed and load controls eliminate manual materials handling. Exclusive FRENCH water-cooled cage, push-button operation and many other advanced features for today's automated production.

See the Full Line at

BOOTH #61 A.M.I. CONVENTION

Check the sample cracklings on display —see the results for yourself!



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FRENCH
Solvent Extractor
The exclusive FRENCH Azeotropic
Extractor assures maximum fat recovery with minimum handling.



FRENCH
Drip Rendering Lard Cookers
Assure highest quality refined lard
—white, odorless, with high smoke
point.



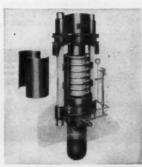
Exclusive drive unit permits reduced shaft speeds without loss in H.P. for wider range application. Reduces cooking time, assures quieter, cleaner, more efficient operation.

Horizontal

Melter



Feather Meal
Dryer Equipment
Increases plant capacity, Reduces
drying time without scaling problems. Produces a lighter—more
marketable product, Reduces odor.



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Hydraulic Curb Presses
With floating curb. Unusually heavy
construction for bigger yields and
lower operating and maintenance
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MECHANICAL SCREW PRESSES . COOKER-DRYERS
 SOLVENT EXTRACTION PLANTS

. FLAKING AND CRUSHING ROLLS

Flashes on suppliers

A. DEWIED CASING CO.: M. S. HOLSTEIN has been appointed general manager and executive vice president of this Sacramento, Calif., casing company, it was announced by Andrew Dewied, president. Holstein was previously sales director and vice president of the Oppenheimer Casing Co., Chicago.

OLIN MATHIESON CHEMICAL CORP.: This New York City container manufacturing firm has announced it will open a new corrugated container plant replacing the present one in Kansas City, Kans. Production from this new corrugating equipment will quadruple current production levels, the firm announced.

OAKITE PRODUCTS, INC.: EUSTACE LINGLE has been named vice president in charge of industrial sales and education for this New York City manufacturer of industrial cleaning and metal-treating compounds.

H. KOHNSTAMM & CO., INC.; J. WILLIAM HANNAN, Chicago salesman for this manufacturer of casing colors for 50 years, was recently honored with a testimonial dinner. Robert H. Pulver, executive vice president, presented Hannan with a 50-year diamond service pin and a substantial sum of money. Hannan's associates gave him a gold watch.

STANGE-PEMBERTON, LTD.: FRANK E. PEMBERTON, formerly vice president of this Toronto Canadian subsidiary of the Wm. J. Stange Co., food seasonings, Chicago, has been made president and general manager.

STANDARD PACKAGING CORP.: WILLIAM T. BLACK has been named acting division manager of this firm's Fuller Label division at Pittsburgh, according to R. CARL CHANDLER, Standard's board chairman. Black will also continue in his present position as division manager of the Allegheny Label division at Cheswick, Pa.

SUTHERLAND PAPER CO.: CHARLES Fox, who has had extensive background in the food packaging field, will take over the eastern sales territory formerly covered by ROBERT STRETTON. Fox will headquarter in Sutherland's New York City office.

LEWIS-SHEPARD PRODUCTS, INC.: HARRY H. NEUMANN has been

appointed exclusive sales and service representative in the Denver territory for the Watertown, Mass., producer of electric fork lift trucks and related material handling equipment. Neumann will cover Colorado, Wyoming and Western Nebraska, and will maintain sales and service facilities at 1863 Wazee st., Denver.

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STANDARD PACKAGING CORP.
R. CARL CHANDLER, chairman of the board of this New York city company, announced the promotion of GUY BYASSEE to be division manager of Standard's Bradley & Gilbert division, Louisville, Ky. Byassee has had 27 years' experience in the general paper box field.

ALLIS-CHALMERS MANUFAC-TURING CO.: CLINTON F. KUCERA has been appointed manager of the New York district office of this Milwaukee manufacturer of heavy industrial machinery.

CORNELL PAPERBOARD PROD-UCTS CO.: This company has moved its Chicago headquarters to Suite 1820, 20 N. Wacker dr., Chicago 6. The telephone is RAndolph 6-7237.

RHINELANDER PAPER CO.: The promotion of two members of the sales staff of this Rhinelander,



Wis., manufacturer of protective packaging papers, is announced. E. L. Mason will become assistant sales manager, and E. G. Petersen is appointed manager of mill sales department, formerly headed by Mason.

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20, 1958

COPELAND REFRIGERATION CORP.: RAY WHITEHEAD has been appointed district manager for the eastern seaboard area, it has been announced by the Sidney, O., firm. He will headquarter in Syracuse, N.Y.

POPAI's 1st Nat'l. Meeting Planned for Atlantic City

Point-of-Purchase Advertising Institute will hold its first national members' meeting at Hotel Claridge in Atlantic City, N. J., October 16 and 17. A get-acquainted gathering is planned for Wednesday evening, October 15.

A panel is scheduled for Thursday's meeting covering an industry program of standards for speculative presentations and suggesting specific measures to eliminate unfair practices in speculation.

Westbound Hide Rate Cut

The reduction from \$2.22 to \$1.93 per cwt. in westbound railroad freight rates on green salted hides moving from Denver to Pacific Coast ports for export will become effective on November 1, according to an announcement by the Trans-Continental Freight Bureau. Western States Meat Packers Association has asked the Interstate Commerce Commission to suspend the new rates.



PRINTED, VACUUM-PACKED pouches of Durafilm are being used by Zion Kosher Meet Products, Inc., New York City, for its sliced kosher salami, bologna (shown), corned beef, pastrami, franks, cocktail franks and cocktail salami. Durafilm consists of Saran, Mylar and polyethylene. Pouch has made long-distance shipping feasible since contents have long shelf-life, says M. W. Anderson, company president. The Dobeckmun Co., Cleveland, division of Dow Chemical Co., manufactures the packages used by Zion.

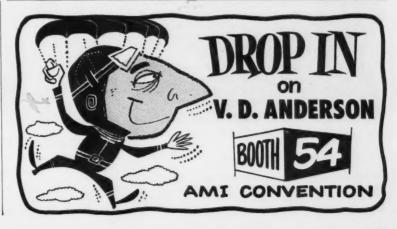


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"Sweet" Number to Remember at AMI Convention

Room 738 (Palmer House), where really <u>new</u> advances in meat packaging will be introduced!

Hartford City Paper Company, long a leader in the sale of greaseproof and glassine papers for meat packers, has developed a new wrapper for hams and bacon. It's called Wonderap XL. This patented single unit wrap has been designed to reduce shrinkage loss up to 60% over other wrappers. It permits the meat to breathe, too. The exterior sheet has been developed to enhance the package design colors. Your package stays cleaner and brighter far longer. Samples are available upon request.

Another new development is a greaseproof lard liner which has two important advantages — low cost and light weight. It has been quality designed for a superior performance on the Peters Packaging Machine. Packers who have tested this new line report that it is the finest they have ever used.

Hartford City Paper Company is the oldest producer of glassine, greaseproof and specialty papers in the United-States. The years of experience and the new association as a wholly owned subsidiary of Minnesota Mining and Manufacturing Company, create for you an experienced producer of quality papers and the inventive skill for leadership in packaging development.



ARTFORD CITY PAPER COMPANY

Subsidiary of Minnesota Mining & Mfg. Co., Hartford City, Indiana

The Meat Trail..

Personnel Changes at Armour

RUSSELL W. MANK has been transferred to Memphis, Tenn., to become



R. W. MANK

general manager of the Memphis Packing Co., division of Armour and Company. Before this appointment, Mank had served Armour as general manager of the Oklahoma City plant. Mank joined the meat

packing firm in 1923 as a clerk in the plant at National Stockyards, Ill. He held several executive positions there



M. F. STRAUSS



A. S. DRAIN

and also served the company as general manager of plants at Eau Claire, Wis., and Fargo, N. D.

Mank is replacing M. F. STRAUSS, who will retire November 1 after 44 years in the meat industry. Strauss has served as general manager of the Memphis Packing Co. since it was taken over by Armour in 1935. Previous to its acquisition by Armour, he had served as vice president and sales manager of the company.

Albert S. Drain will fill the position of plant general manager in Oklahoma City vacated by Mank's promotion. Drain had formerly served as assistant general manager. He began his career with Armour in 1945 at Fort Worth, Tex. Since then he has held executive positions in plants at Indianapolis, Ind., and National Stockyards in addition to his previous post at Oklahoma City.

Morris Madfis, Leader In Meat Packing Industry, Dies

Morris Madfis, died recently at the age of 76, in Hollywood, Fla., where he has resided for the past 11 years.

Madfis, a pioneer in the New England meat packing industry, founded his first plant in 1898 in Lawrence, Mass. Three years later he entered

20, 1958

partnership with the late Edward Maloney in establishing Brighton Dressed Meat Company.

In 1936, he joined Somerville Packing Co., Somerville, Mass., where he held various executive positions until finally he was elected chairman of the board.

Surviving him are his widow, Es-THER, two sons, a daughter, three sisters, a brother, seven grandchildren and two great-grandchildren.

Sigman Meat Co. to Spend \$400,000 on Plant Addition

ARTHUR SIGMAN, president, has announced that Sigman Meat Co., Arvada, Colo., will spend \$400,000 on its current plant expansion program.

A two-story building will be built adjoining the present Sigman plant to provide an additional 25,000 sq. ft. of operating space. The new structure will be made entirely of pre-stressed concrete, with a supporting framework of steel. It will incorporate a killing department utilizing parts of both floors, and will provide more space for coolers, processing, delivery department, etc.

The company has designed its own "on-the-rail" dressing equipment, which is planned to fit into the combined pork and beef killing operations. The extra processing space will enable the Sigman company to meet an exceptionally heavy demand for

sausage products, such as the 27 luncheon meat items the firm began packaging three years ago.

The expansion program also includes construction of a separate building for the boiler room, refrigeration plant, maintenance shop and associated departments. In addition, a new well is being provided to furnish additional water.

PLANTS

A new meat packing firm is to be established in Arthur, Ill. The new plant, to be known as Arthur Meat Packing Co., is under construction one-fourth of a mile east of town on Illinois Highway 133. Walter Gincerich, proprietor, reports that the building should be completed by November 1.

The new Canadian company formed in association with Tasty Chip Steak Co., Detroit, will be known as Tasty Chip Steak Products Ltd. The company will produce frozen chip steaks for Canadian and U. S. markets.

The Chicopee, Mass., plant of The H. L. Handy Co., an affiliated firm of Swift & Company, is scheduled to close down by November 1. Leland H. Wells, plant manager, reported that the company, which employs as many as 500 during the peak winter months, will close due to "its outmoded facilities and the prohibitive



DELUXE RANCH HOME was awarded to John L. McClinton, a Baltimore salesman, who was the first prize winner in the "Name the Chimp" contest sponsored by the food casings division of Visking Co., division of Union Carbide Corp. McClinton obtained his entry blank from a package of Esskay skinless frankfurters. Looking at the blueprints of the Plymouth Homes ranch home are (from left to right) H. A. Lotka, sales menager of food casings division of Visking, Chicago; McClinton; Leonard W. Besinger, jr., son of the designer and builder of the ranch home; Mrs. J. L. McClinton, and T. E. Schluderberg, president of Wm Schluderberg-T. J. Kurdle Co., Baltimore, producers of franks from which entry blank was obtained.

cost of rehabilitation." The company has pledged to pay qualifying employes a separation allowance or an early retirement pension.

Shalloup Packing Co., Alva, Okla., headed by Charles Shalloup, is currently engaged in a remodeling program involving the installation of several new machines. A tile-walled and stainless steel sausage kitchen is being completed. The meat cutting room and curing department are being improved and two stainless steel walk-in smokehouses will be installed. A new loading dock made of concrete is also being added.

Casey Meat Associates, Inc., New York City, has filed papers changing its corporate name to Jay-Gee Meat Associates, Inc.

A new sausage outlet, known as Raymond's Food Specialties, has opened in the store at 1383 Dwight st., Springfield, Mass. Raymond Roy, who conducts the business, reports that the enterprise will prepare Canadian sausage on the premises and will market the product on a whole-sale and retail basis.

JOBS

The addition of ERNEST "ERNIE" HECHT to the Chicago staff of Supe-



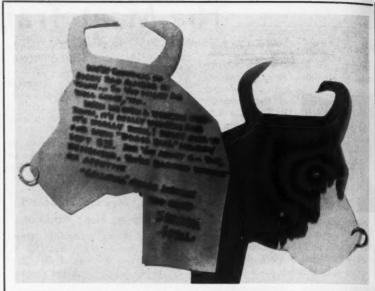
ERNIE HECHT

rior Packing Co.
has been announced by IRA
LOEWENSTEIN,
president. Hecht
has joined the
company as sales
manager of the
primal cut department, specializing in top grade
beef. Hecht spent
15 years with a

national packer in the beef division, working in various departments such as slaughtering, cutting, boning, car route sales and grading. He also served for seven years as top grade beef salesman with a large metropolitan primal cut beef house.

The promotion of Philip J. Rotundo to manager of the Davenport, Ia., plant of Oscar Mayer & Co. has been announced by P. Goff Beach, Jr., vice president of operations. Rotunda will succeed Harold T. Jaeke, who has been made vice president of planning and engineering at the company's Madison, Wis., offices.

The appointment of L. E. WINNETT as director of sales for John Morrell & Co., Ottumwa, Ia., has been announced by W. W. McCallum, president. He succeeds Henry



LEATHER INVITATIONS (pictured above) went out to 75 members of the Chicago press, inviting them to attend the opening of "The Brass Bull," the new steak restaurant in Chicago's Sheraton Hotel. Invitations were cut out of cowhide in the shape of a bull's head with the lettering burned into the cured leather on the reverse side. They were tied with a brown leather lariat and were individualized with a name tag attached to the brass ring in the nose of the bull.

T. Quinn, a vice president and member of the Morrell board of directors, who will retire October 1, the date when Winnett's appointment becomes effective. Quinn has been director of sales since December, 1955. He will continue with the company as a director. McCallum also announced the appointment of J. O. HARRINGTON as assistant to the manager of Morrell's Sioux Falls, S. D., plant, and the promotion of OLIVER GIBBS to director of sales training for the entire company.

Dr. L. J. Rafoth has been named to succeed Dr. D. W. Glascock as



L. J. RAFOTH

chief staff officer for animal foods of the Washington (D.C.) office of U.S. Department of Agriculture Meat Inspection Division. Dr. Glascock was recently made inspector in charge of the Chicago station. Dr. Ra-

FOTH has previously served as assistant inspector in charge of the Chicago station since August, 1955. He has also served in meat inspection work at Dubuque, Ia, and Green Bay, Wis.

The election of ROBERT T. FOSTER to the board of directors of Union Bank and Trust Co., Ottumwa, Ia., has been announced by MAX VON SCHRADER, president of the company. Foster, vice president of merchandising and procurement for John Morrell & Co., Ottumwa, will fill the board vacancy created by the death of J. M. FOSTER.

TRAILMARKS

RICHARD M. POWELL has been elected vice president of the National Association of Refrigerated Warehouses.

G. D. STRAUSS, president of South Memphis Stock Yards, Tenn., has put up a trophy for the Mississippi-Ala-



"SEAL OF APPROVAL" for humane best slaughter is awarded to Jack L. Schaffer (right), sales manager for Queen Packing Co., Rochester, N.Y., by John H. Kitchen, president of the Humane Society of Rochester and Monroe County. Queen Packing is the second New York state meat packing firm to be presented this seal.



WHETHER you operate a neighborhood store or a big industrial plant this new portable power belt conveyor will save time and work moving cartons, boxes, bags and other packaged items. Does double duty anywhere—loading and unloading trucks, moving merchandise in and out of storage or stock room, up and down stairs.

LIGHT BUT POWERFUL-Aluminum frame carries more than its

PLUGS INTO LIGHTING OUTLET—Use it anywhere. No special wiring needed.

INEXPENSIVE—Quantity production keeps cost of this unit low. THREE SIZES-12, 16 and 20 foot units carried in stock for quick

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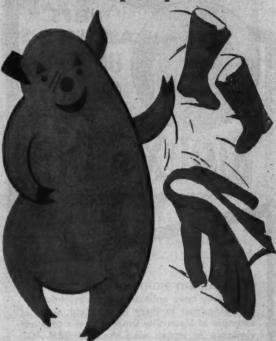
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raincoats, boots and other paraphernalia!



smokehouse cleaning

is SAFE when you use DuBOIS'

Your personnel will get assured safety when they're using DuBois' BLAST. BLAST's special blend of emulsifiers, not high caustic, works fast to melt-off creosote, grease and carbon. USDA approved BLAST is the leading time, money, and labor saving smokehouse cleaner for every packing house.

We'll see you Sept. 26 thru 30 at AMI Convention in Chicago. Stop in at Booth 102 and get DuBois' complete story on packing house sanitation.

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Other Plants: LOS ANGELES . DALLAS . E. RUTHERFORD, N. J.

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Our buyers BUY RIGHT at the RIGHT TIME because they have split-second market information broadcast to them in the field. Another example of Sioux City Dressed Beef's constant vigilance in maintaining the UNIFORM TOP QUALITY at going market price of SIOUXLAND BEEF.



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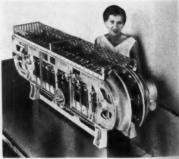
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LATEST IMPROVEMENTS

Link Pepperoni, Polish Sausage as well as Pork Sausage & Wieners . . Links sheep and hog casings from 16 mm to 40 mm . . . available with or without an automatic cut-off device . . . adjusts automatically to casing diameter.

CAPACITY
3 inch links & up in 1/4 inch incre-

ments 16,000 links per hour 1400 lbs. of Sausage per hour 2200 lbs. of Pepperoni per hour FEATURES

Now available in extra long links Easy to install Simple to operate Saves 60% of your labor cost

Write for details about a free trial in your sausage kitchen

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SAUSAGE LINKER MACHINE

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421 North Braddock Ave. Pittsburgh

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Phone: CHURCHILL 1-6410

bama Fair & Dairy Show being held this week at Tupelo, Miss. The trophy, to be known as the Emil and Rosalie Strauss Trophy, is in memory of Strauss' parents, who set up a slaughtering plant in Tupelo many decades ago.

SIDNEY P. JOHNSON, an employe of The Rath Packing Co., Waterloo, Ia., has been honored by Iowa's governor Leo Hoegh for saving two small girls from drowning.

WALTER MOELLERING, Lohrey Packing Co. of Cincinnati, O., gave a talk on credit extension before the food group of the Association of Credit Men at their recent meeting held at the Sinton Hotel in Cincinnati.

RAY U. IRWIN of St. Louis Independent Packing Co., an affiliated firm of Swift & Company, has been named a member of the Purchasing Agents Association of St. Louis.

DEATHS

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0, 1958

WILLIAM KARN, co-owner of Wm. Karn & Sons Packing Co., Columbus, O., died at the age of 69.

ERNEST A. RALL, 75, died recently. A butcher by trade, Rall retired from the Brooklyn plant of Armour and Company in 1940.

George Schaefer, retired meat cutter, died recently. Schaefer had been employed as a meat cutter for 30 years at the old Jacobs packinghouse, Dayton, O.

Morris S. Hoffman, 66, died recently. Hoffman was president of the wholesale meat and poultry firm of Hoffman and Mayer, Inc., New York City, hotel and restaurant supplier.



A EUROPEAN TOUR of meat processing plants netted a full 15-minute TV feature interview for Ray Schweigert of Schweigert Meat Company, Minneapolis. In photo, Schweigert tells Arle Haeberle ("Around the Town" WCCO-TV feature program) about the generation-to-generation meat processing skills that are part of European tradition. Schweigert was part of a group that visited Germany, Belgium, Switzerland, Denmark and France recently.

We are pleased to announce the appointment of

OSCAR A. ANDERSON

as EXECUTIVE REPRESENTATIVE

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NEBRASKA BEEF CO. Omaha, Nebraska

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for Cattle, Hogs & Sheep

NO RECOIL LOW OPERATING COST

The SCHERMER MODEL M.E. Fully meets these conditions. 36 years of experience in the manufacture of stunning devices for humane slaughtering have produced an instrument with these unique advantages. It can be used all day without interruption for repacking of the barrel or for cleaning of the mechanism. Quick action is assured by automatic withdrawal of the stunning bolt and automatic ejection of them cattridge. More than half a million stunners are in operation in all parts of the world. WITH OR WITHOUT LONG HANDLE—BOTH HAVE TRIGGER CONTROL IMMEDIATE DELIVERY—WRITE FOR LITERATURE AND PRICES

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Approve Colorado Marketina Order For Beef By Slim Vote

Members of the Colorado Cattle Feeders Association at their recent semi-annual meeting in Fort Collins approved by a 29 to 22 vote a tentative marketing order for the state. The vote was regarded as close following a discussion on the subject by Louis Bein, association president. After the vote, Bein urged those opposing the measure to make their objections known so the group can chart its future course.

Prior to the vote, Bein explained that machinery must be set up now in order to have funds with which to promote beef during future market gluts. "For the first few years, most of the money will likely be spent finding out what to do," Bein added.
"It is unlikely that the full 10c per head deduction under the proposed marketing order will be collected," Bein pointed out, "but the states must take the lead in beef promotion, and be prepared to contribute to the national program when all states will cooperate.

In opposition to the proposed marketing order, Bob Johnson, a cattleman, suggested that the deduction plan is too easy a way to obtain funds, and could lead to further deductions which may become financially burdensome to cattlemen. Johnson added that the expense of setting up a collection agency will likely be high.

Employers Must Report On Pension, Profit Plans

Meat processors who are interstate employers, and have more than 25 employes covered by a profit sharing plan, pension plan, or health and welfare plan, instituted by the employer alone or in conjunction with a union, are required to file with the Secretary of Labor, and furnish, on request, to employes, the following data:

1. A detailed description of the plan before April 1, 1959.

An annual financial report on the plan within 120 days from the end of the fiscal year ending in 1959, and for plans on a calendar year basis, before April 30, 1960, and yearly thereafter.

A "pension plan" is defined in the law as one (whether or not funded) that provides participants or their beneficiaries, by insurance, annuity contracts, or otherwise, with retire ment benefits. It also includes profit sharing plans.

The Secretary of Labor will prepare forms for compliance.

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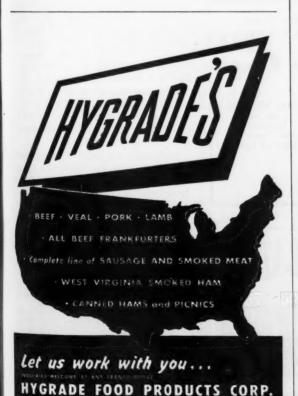
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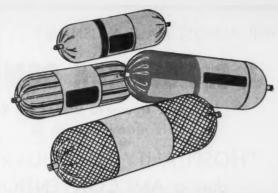
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Literature

Breading for Better Frying (NL 248): This 12-page booklet describes every aspect of breading with the constant emphasis on better breading techniques, better frying and bigger profits. The booklet points out that more than 80 per cent of the foods we cook and serve come out of the fry kettle and a large portion of this requires breading. The folder includes a wide variety of chef-tested recipes, menu suggestions and serving pointers along with equipment maintenance and a deep-frying chart.

Finned Cooling Coils (NL 263): In four-page Bulletin No. 158-A, the operators of cold storage plants, freezers and food processing firms are listed as users of this fin-type of cooling systems. The fins or coils are spaced on centers of either 1 in. or 1½ in. and it is believed that such coils have from 9 to 13 times the surface of bare 2-in. pipe. The bulletin explains that these coils are equally well adapted for use with direct expansion ammonia or brine refrigeration. They are as efficient as gas precoolers in condensing systems. Published by Frick Co., Waynesboro, Pa.

Catalytic Exhaust Purifiers (NL 247): In a four-page folder, it is pointed out that exhaust fumes are poison; the literature also gives the technical characteristics and typical elimination data for three types of catalytic purifiers: 1) For engines fueled with LP gas or unleaded gas; 2) For four-cycle diesel engines, and 3) For engines operating on leaded gas. Applications for the catalytic exhaust purifier include fork trucks, stationary engines, power sweepers, and over-the-road trucks.

Indicators, Recorders and Electric Control Instruments (NL 266): Catalog C-60-2, put out by Minneapolis-Honeywell Regulator Co. of Philadelphia, describes the complete line of pneumatic control instruments in detail. Vapor actuated, gas actuated and mercury actuated thermometers and thermal systems for use between the temperature limits of —125° F. to 1,000° F. are listed and explained.

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THE NATIONAL PROVISIONER, SEPTEMBER 20, 1958

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Improve knowledge
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OPERATING

O-1 MEAT SLAUGHTERING AND PROC-ESSING \$5.00. Information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location, construction; beef slaughter, by-products; hog slaughter, inedible rendering; casing processing; lard rendering; track installations; curing; smoking; sausage manufacture.

O-2 SAUSAGE AND READY-TO-SERVE MEATS \$4.50. Covers manufacture of sausage and specialties, including meat loaves, cooked and baked hams, canned meats: technical problems of spoilage prevention.*

O-3 PORK OPERATIONS \$4.50. Revised; just off the press. Describes latest pork operations in modern plant; detailed description of popular meat type hog; how to grade live animal and carcass; curing, handling of specialties, casings, refining of lard.*

O-4 BEEF, LAMB AND VEAL OPERA-TIONS \$4.50. Beef and small stock operations described in detail. Among subjects covered are slaughter, dressing, chilling, handling edible specialties, hides, other byproducts.*

O-5 FREEZING PRESERVATION OF FRESH FOODS \$18.00. Covers all frozen foods comprehensively. Includes principles or refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters and 282 pictures.

O-6 FREEZING OF PRECOOKED AND PREPARED FOODS \$10.00. This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods. A companion volume to 0-5.

O-7 HIDES AND SKINS \$8.75. A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling ohides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

MANAGEMENT

M-6 MEAT PACKING PLANT SUPER-INTENDENCY \$4.50. General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.*

M-7 ACCOUNTING FOR A MEAT PACK-ING BUSINESS \$4.50. Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.*

M-8 BUSINESS LAW: PRINCIPLES AND CASES \$7.50. Text covers fundamental principles relating to most common business transactions: contracts, agency, negotiable instruments, sales, partnership, corporations, security, real and personal property, wills, estates and trusts.

M-9 NIMPA ACCOUNTING MANUAL FOR MEAT PACKERS. This book, compiled by Cletus Elsen and reviewed by special cost accounting committee of National Independent Meat Packers Association, makes available a simple but adequate accounting system and contains 52 sample forms. There are three sections: "The Purpose and Importance of a Cost Accounting System," "The Accounting System," and "Costs in the Meat Packing Industry." 111 pages, plus index; loose leaf. \$25 to members of NIMPA; \$50 to non-members.

SPECIAL TEXTS

S-8 BY-PRODUCTS OF THE MEAT PACK-ING INDUSTRY \$4.50. Revised edition covers rendering of edible animal fats, manufacturing lard and lard substitutes, inedible tallow and greases, soap, hides, skins, pelts, hair products, glands, gelatin, glue, feeds.*

S-9 MICROBIOLOGY OF MEATS \$6.00. New third edition. Microbiology of meat foods by the chief bacteriologist, Swift & Company. In addition to revised chapters on cured and comminuted meats, green discolorations, microbiology of beef and bacon, bacteriology of pork and other subjects, chapters have been added in cured meats, effects of cure on bacteria, bacterial spores, canned meats, storage of meats, etc.

S-13 MEAT THROUGH THE MICRO-SCOPE \$5.00. Discusses chemistry of curing, refrigeration, sanitation, spoilage, chemistry and manufacture of fats, oils, pharmaceuticals, feeds.*

S-14 MEAT CUTTING MANUAL \$2.60. New methods are described by which hotels and restaurants can cut beef, pork, veal and lamb carcasses to get greater yields, in comparison with retail cutting. 145 illustrations. Ahrens Publishing Company.

S-15 THE MEAT HOG \$4.75. Needs and problems in developing the meat-type hog to meet changing consumer demands for more meat and less fat are discussed by livestock expert Claude Hinman. He tells how it is possible to achieve general production of most suitable type of swine and market-

ing at best age to avoid market gluts. 320 pages and 145 illustrations. It is indexed.

PROVISIONER BOOKS

P-15 THE SIGNIFICANT SIXTY \$1.50. The 376-page magazine format history of development and progress of the meat packing industry from 1891 to 1951. Over 250,000 words, more than 200 illustrations.

P-16 ANNUAL MEAT PACKERS GUIDE. The Provisioner's reference and data book for packers, renderers, sausage and by-product firms; '53, '54, '55, '56, '57 editions, each \$1.50.

MAINTENANCE

H-17 FOOD PLANT SANITATION \$7.50. Milton Parker, Illinois Institute of Technology, in this handbook provides proved methods for solving problems of food sanitation. It makes available practices that are safe and in accordance with the law.**

H-18 AUTOMOTIVE TROUBLE SHOOT. ING AND MAINTENANCE \$5.50. By Anderson Ashburn, associate editor, American Machinist, gives detailed procedures for locating and correcting electrical, mechanical troubles in gasoline-powered automobiles, trucks. Covers all operating parts of vehicles. Well illustrated. 324 pages.**

H-19 BOILER OPERATOR'S GUIDE \$5.75. Handbook on steam boilers. Covers boilers in use today—characteristics, installation, operating problems, solutions; problems of firemen and engineers discussed and solved in detail. Over 200 photographs, drawings, of boilers of all types, auxiliaries, appliances, etc. Has 353 pages, 241 illustrations.*

H-20 PLUMBING \$8.00. Complete treatment of modern plumbing principles, design, practice. Covers: water supplies, pumps, storage tanks, water supply pipes in buildings, hot water, gas, compressed air, vacuum supplies, vent pipes and traps, sewage and drainage pumps, drains, water treatment, sewage disposal, maintenance, repairs, etc.*

H-21 AMERICAN ELECTRICIAN'S HANDBOOK \$10.00. Gives proved, ready-to-use facts and information on the selection, installation, operation, care, application of electrical apparatus, materials. Contains complete data on wires, cables, splicing, installation and care of motors and capacitors.

*An Institute of Meat Packing Book.
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An Old Plant With New Tricks

[Continued from page 54]

tion units are plugged to convenient electrical outlets.

The loading stall doors are Jamison slideaway units that require no floor space for opening and closing.

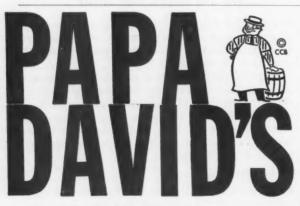
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items in the firm's line, this is the best loading technique devised to date.

Product flow in the animals foods department is mechanized. Incoming meat and bone scraps are dumped into a grinder, conveyed to a defluffing machine which screens the product and removes lint, and then flow to storage bins. From these bins the product is discharged to a mechanical bagging line or conveyed into



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WATCH ENGINEER H. J. Weller checks the control panel for the plant's new boiler fired with pulverized coal.

a car for bulk loading. Product coming into the car on the conveyor is discharged into a portable blower that blows it into both ends of the car; the discharge spout fills the center.

Refrigeration capacity at the plant has been increased to 400 tons and two 1,000-hp. pulverized coal-fired boilers have been installed.

The plant's quality control laboratory has been im-

PLANT CHEMIST Vel Oberst examining the Kjeldahl apparatus used in running fat stability tests. The plant's laboratory has been improved for quality control work during recent years.



proved with additional scientific tools added in the past two years. The latest addition is a piece of apparatus for the determination of fat stability.

Management of Pittsburgh Provision & Packing Co. is proud of its plant and the products it merchandises.



STUFFING SECTION of the sausage kitchen showing wide variety of equipment used and the products manufactured there.

Armour president William Wood Prince concurs in this evaluation since he has stated that this is one of the most progressive Armour plants.

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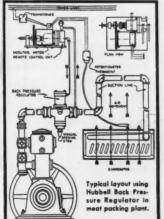
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RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

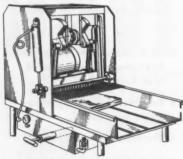
Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received from outside the United States the cost will be \$1.00 per copy.

No. 2,844,473, SLICED FOOD PACKAGE, patented July 22, 1958, by Oscar E. Seiferth and Calvin T.

Royston, Madison, Wis., assignors to Oscar Mayer & Co., Inc., Chicago, Ill., a corporation of the state of Illinois.

A wrapper for bacon slices is provided having connected panels forming top and bottom walls, front and rear side walls which are tilted rearwardly at an acute angle relative to the bottom wall, and end walls extending between the end edges of the front and rear walls, which end walls are in the form of a parallelogram whereby the product is inclosed in the wrapper and the slices thereof are supported in tilted relation to one another therein.

No. 2,841,818, MEAT-PERFORA-TING APPARATUS, patented July 8, 1958 by Carroll L. Griffith, Chicago, Ill., assignor to The Griffith Lab-



oratories, Inc., Chicago, Ill., a corporation of the state of Illinois.

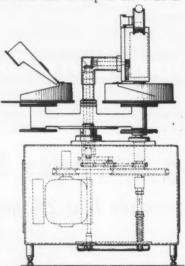
There are ten claims to this meat tendering apparatus which employs a bank of meat-piercing devices mounted upon a crosshead.

No. 2,847,312, CURING MEAT EMULSION, patented August 12, 1958 by Robert H. Harper, Park Forest, and Marvin M. Voegeli, Downers Grove, Ill., assignors to Swift & Company, Chicago, Ill., a corporation of Illinois.

For curing sausage to give it intense cured color and color of stability, the inventors proceed to form an emulsion of meat and water, drawing off the oxygen associated with the meat of the emulsion before contacting of the heme pigments of the meat with a curing salt, and thereafter while maintaining oxygen free conditions reacting the heme pigments of the oxygen free meat with curing salt to form a cured color.

No. 2,845,655, SAUSAGE LINK-ING MACHINE, patented August 5, 1958 by Lawrence P. Cross, Valparaiso, Indiana.

There are 19 claims to this machine which includes a rotating container for the links to urge them outwardly of the axis of rotation thereof and to impart the twist to



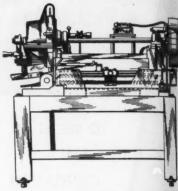
the constricted area between links. There is a movable wall section to the container to permit the twisted links to be removed therefrom.

No. 2,847,313, METHOD OF TREATING FRESH MEATS, patented August 12, 1958 by Ernest E. Ellies, La Grange Park, Ill., assignor to Tee-Pak, Inc., Chicago, Ill., a corporation of Illinois.

In order to control the development of incipient bloom, color and organoleptic characteristics in comminuted fresh meat, such as beef hamburger, the inventor encloses comminuted fresh meat within about 30 minutes after comminution in a film material which has a permeability of oxygen through said film, maintaining the comminuted meat in the film material chilled for a period in excess of that at which unwrapped meat loses a significant part of its red color after comminution, remov-

ing the meat from its encasement in the film material and mixing the meat in contact with the atmosphere.

No. 2,845,970, SLICING MACHINE HAVING A SLICE THICKNESS ADJUSTING MEANS, pat-



ented August 5, 1958 by Joseph Folk, La Porte, Ind., assignor to U. S. Slicing Machine Co., Inc., La Porte, Ind., a corporation of Indiana.

The machine is adapted to slice bacon from a slab thereof and the invention resides in an adjustment device for the driving apparatus of a bacon slab pusher.

No. 2,847,713, PROCESS FOR PRODUCING SYNTHETIC SAUSAGE SKINS AND OTHER LAMINAR STRUCTURES FROM ALCINATES, patented August 19, 1958 by Richard Weingand, with a residence in Walsrode, Germany.

An alginate solution is employed having a concentration of at least 5 per cent, an intrinsic viscosity of at least 10 centipoises measured in a 0.3 per cent solution of 20° C, with the solution maintained during the process at a temperature of 50° to 60° C., but cooling the solution to 30° C. during any interval between two of the process steps of a duration of as long as three hours.

No. 2,849,322, WRAPPED HAM, patented August 26, 1958 by Francis X. Brucker, Mount Prospect, Illinois.



The wrapping comprises an outer layer of cellulosic material such as glassine, and an outer layer such as of

vegetable parchment and, between the two layers, where they cover the butt of the ham, a layer of material such as metal foil, permitting printing upon the outer layer, minimizes the appearance of grease and wet spots because of the innermost and intermediate layers. There are 21 claims. smus

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Asmus Brothers spare no effort to produce the world's finest spices and seasonings to make your products taste better.



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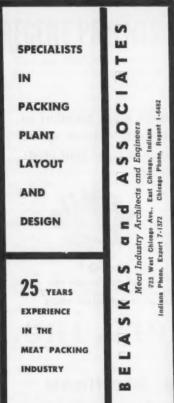


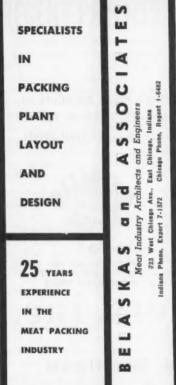
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If you have any special requirements for cutting tools, call us at once. Handieraft Tools INC.
A division of X-acto, Inc.
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Fish Plant Uses Electric Dry Sawdust Smoke Generator

A new dry sawdust smoke generator which is said to use less sawdust has undergone production tests for the past eight months at the plant of a Chicago smoked fish producer. The company's production manager reports that the unit has cut sawdust consumption by at least 60 per cent, gives excellent smoke and has been trouble-free in operation.

The new unit, which was developed over a period of three years by Drving System Co., Chicago, a division of Thor Power Tool Co., does not require the sawdust to be wetted. The material can be dumped directly from the bag into the feed hopper of the generator. The hopper contains a continuous feeder that moves the sawdust into a U-shaped

ture should reach a point at which the sawdust might ignite into flame. The fogging device cuts off when the temperature drops to a safe level. The device eliminates delays that might be required if the sawdust had to be wetted.

Spent sawdust is propelled by the screw to the front of the unit where it drops into a totally-enclosed ash receptacle.

Experience has shown that one 40-lb charge of sawdust is enough to keep the unit operating for approximately 31/2 hours.

It is claimed that since the smoke is dry it does not introduce a high level of creosote into the smokehouse and duct systems, and that it has better penetration, more poignant flavor and is heavier. The unit will produce suf-

SAWDUST hopper for new electrical smoke generator is at the right. Controls for the feed and screw motor and the heating elements are in the center. Spent sawdust drops into receptacle and is removed through door at lower left.



trough which is heated with four electrical strip heaters. The trough is equipped with a screw that tumbles the sawdust and keeps the bed thickness at ½ to 1 in. Two of the strip heaters run continuously while the other two cut in and out under a Partlow control to maintain the desired smudging temperature. The strip heaters operate on 220-volt current. Another Partlow control introduces steam into the trough if the temperaficient smoke for two six-cage cabinet type houses.

The feed drum and trough are driven by a 4-hp. electric motor with a variable speed sheave. Smoke density can be adjusted by changing the speed of the screw which pushes the

sawdust through the generator.

The unit requires 24 x 72 in. of floor space and requires only an electric outlet to operate the motor, automatic controls and strip heaters.



CUTTING

STANCASE STAINLESS STEEL EQUIPMENT

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0, 1958

DRUMS

Available In 3 Sizes

Medel	Ho.	3030	Gal.	Capacity
Medel	No.	5555	Gal.	Capacity
Model	No.	6060	Gal.	Capacity

Fully Approved by Health Authorities

STANCASE SANITARY, FOOD
HANDLING DRUMS are ruggedly
constructed for long-life service of 16 gauge Stainless Steel. Inside
surfaces are seemless; maintained sparklingly clean with minimum
labor. Top rims are rolled over a steel reinforcing-rod and closed
all around. Foot rings are made of Stainless Steel and are closed
all around leaving no crevices where dirt might accumulate. Foot
ring takes the abuse of service (bottom of drum does not rest on
the floor) and eases the rolling of heavily-laden drum.

WRITE FOR CATALOG OF STANCOSE STAINLESS STEEL EQUIPMENT

AVAILABLE IN 3 SIZES

								OVI	EKAL	. L.	
MODE	L NO.	C	CAP.		DIAM.	DE	HT	1	HT.	WE	GHT
No.	30	30	Gal.		183/8"	28	3"	2	29"	42	lbs.
No.	55	55	Gal.	2	221/4"	34	! "	3	35"	63	lbs.
No.	60	60	Gal.	- 2	24"	30)"		31"	68	lbs.
	(Covers	av	ailable	for	Models	No.	30	and	No.	55.)	

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ANNIVERSARY

cutting action...no
hammermill action with
M & M meat converters



Shown here is an M & M meat converting installation in a rendering plant. Converter is arranged for feeding from the first floor by means of a conveyor. Material can also be feed from floor above by gravity through a chute. Ground material is delivered to cookers by conveyor. Machine is designed so material cannot collect inside and throw equipment out of balance. Provides fine, waiform cutting of meat, shop fats and bones. Wide range of sizes and types. Write for further information.

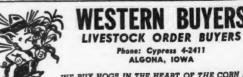
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WE BUY HOGS IN THE HEART OF THE CORN BELT 10 OFFICES TO SERVE YOU

ALL MEAT... output, exports, imports, stocks

Meat Output Up; Below Last Year

Meat production for the first full week following the holiday period rose 21 per cent to 402,000,000 lbs. from 333,000,000 lbs. the week before, but lagged 3 per cent below last year's volume of 416,000,000 lbs. for the same September week. Slaughter of all livestock, while up sharply for the week, was smaller than last year. Cattle kill rose 18 per cent above the previous week, but numbered about 35,000 head smaller than a year ago. Hog slaughter increased by 18 per cent over that for the short week, but numbered about 11,000 head below last year. Estimated slaughter and meat production by classes appear below as follows:

		BI	EF		PORK	
Week Ended		Number M's	Production Mil. lbs.	Numb M's		
Sept. 13, 1958 Sept. 6, 1958 Sept. 14, 1957		385 325 420	216.4 182.3 226.8	1,231 98! 1,24!	128.0	
Week Ended		Number M's	Production Mil. lbs.	LAMB MUTT Number M's		TOTAL MEAT PROD. Mil. lbs.
Sept. 13, 1958 Sept. 6, 1958 Sept. 14, 1957		96 158	13.6 12.0 19.6	262 230 276	11.8 10.4 12.4	402 333 416
369,561.				1,859,215; Calve		
1950-58 LOW	WEEK'S KILL	: Cattle,	154,814; Hogs,	641,000; Calves	, 55,241; Sheep	and Lambs,

137,677.

	AVERAGE	WEIGHT AND	YIELD	(LBS.)		
Week Ended	CAT	TLE			HOGS	
Week Endes	Live	Dressed		Live	Dresse	d
Sept. 13, 1958	1.012	562		227	128	
Sept. 6, 1958	1.010	561		230	130	
Sept. 14, 1957	979	561 540		221	126	
Week Ended	CAL	VES		P AND	LARD	PROD.
	Live	Dressed	Live	Dressed	cwt.	lbs.
Sept. 13, 1958	223	124	95	45	ancounted.	42.0
Sept. 6, 1958	225	125	94	45	graderoodig	33.4
Sept. 14, 1957	223	124	93	45	13.5	37.3

at.	LUAL					UGHTER TION BY				MAS + 40	01
	(Cattle	Ca	lves	1	Hogs	Sheep a	nd Lamb	s Total	L	ard
Week ended	Kill 000's	Beef mil, lb.	Kill 000's	Veal mil, lb.	Kill 000's	Pork mil. lb.	Kill 000's	L & M mil. lb.	meat mil, lb.	Yield lb.	Total mil. lb
July 5	287	165,5	81	10.0	808	115.2	189	8.5	299,2	14.3	28.9
July 12	359	206.6	103	13.3	983	138.2	242	10.8	368.9	14.0	33.7
July 19	356	202.7	101	13.0	1,002	140.9	224	10.1	366.7	13.5	33.4
July 26	356	202.0	92	12.0	935	128.6	220	9.9	352.5	14.2	32.0
Aug. 2	345	194.7	96	12.9	1,004	133.0	226	10.1	355.7	13.5	32.6

Yugoslav Lard Imports Dip; See Rise For Fiscal 1959

A

During the year ended June 30, 1958, Yugoslavia imported or contracted to import 44,000,000 lbs. of lard. Of this volume the U.S. shipped 12,000,000 lbs.

In the year ended June 30, 1957, U.S. lard exports to Yugoslavia came to 66,000,000 lbs., of which 66,000,-000 were shipped under Title I, Public Law 480. There were no Public Law 480 shipments of U.S. lard to Yugoslavia in fiscal 1958. An increase of 25 per cent in Yugoslav lard imports is forecast for 1959.

CHICAGO LARD STOCKS

Lard inventories in Chicago on September 14 totaled 3,673,429 lbs. according to the Chicago Board of

BELT

1958

Trade. This volume compared with 3,790,059 lbs. in storage on August 31 and 30,952,926 lbs. in storage on

September 14, 1957. Lard stocks by classes (in pounds) appear in the table below:

Sept. 14 1958	Aug. 31 1958	Sept. 14 1957
.1,858,800	1,821,330	22,781,386
78,689	78,689	6,390,000
.1,735,940	1,890,040	1,781,540
.3,673,429	3,790,059	30,952,926
	1958 .1,858,800 	1958 1958 .1,858,800 1,821,330

⁽a) Made since Oct. 1, 1957.(b) Made previous to Oct. 1, 1957.

INTERIOR IOWA, SO. MINN.

Receipts of hogs and sheep at interior markets compared, as reported by the USDA:

*	Hogs	Sheep
August 1958	1,222,500	90,300
July 1958	1,177,000	86,800
August 1957	1,150,000	108,500

U. S. Jan.-June Meat Exports **Down Sharply From Year Ago**

While record quantities of foreign meats have been arriving in the United States in recent months, U. S. exports of meats and meat products for the first six months of this year were down to their lowest levels in recent years. The January-June volume of U. S. meat products exports totaled 74,416,000 lbs. This volume was less than half the 174,348,000 lbs. shipped in the first half of 1957.

Exports of fresh, chilled, and frozen beef and veal dropped most sharply, due to cessation of Public Law 480 shipments. There was also a sharp decline in the category "other pork, pickled, salted, or otherwise cured," because of smaller exports to Cuba, the Netherlands, and West Germany.

Shipments of variety meats—on a high level through the first half of 1957—were also down significantly. West German and Dutch imports of U. S. variety meats have been unusually low this year.

Exports are expected to remain low throughout 1958. Although the expected large hog slaughter towards the end of this year may increase pork exports in 1959, no appreciable effect on exports is forecast for 1958.

U. S. exports of meat and meat products, January-June, 1957-58 are listed below:

Туре	1957 1,000 pounds	1958 1,000 pounds
Beef and veal:		
Fresh or frozen	. 55,157	3.246
Canned		930
Pickled or cured		7.352
Total beef and yeal		
	. 00,001	11,528
Pork:		
Fresh or frozen	. 2,868	3,302
Hams, shoulders, cured or		
cooked	. 7,980	9,290
Bacon ¹		7,584
Other pork, cured	. 21,438	4,486
Hams, shoulders, canned	. 2,785	364
Other pork, canned	. 12,716	1,993
Total pork	. 48,957	27,019
Lamb, mutton, except canned	. 644	479
Sausage, bologna, franks:		
Except canned	. 2,090	1,135
Canned	. 4,425	1,318
Total sausage	. 6,515	2,453
Meat, meat products, canned	. 2,460	2,583
Baby food, canned	. 579	649
Total meat exports	.124.662	44,710
Horsemeat (all kinds)	. 3,873	2,546
Variety meats, except canned:		
Beef and pork livers	. 2	12,468
Beef tongues		10.145
Variety meats		4,547
Total variety meats		27.160
Total meat and meat products	174 948	74,416
Total meat and meat products	1117,030	14,410

Includes Cumberland and Wiltshire sides.
Not available.

OMAHA DENVED MEATS

CMANA, DENVER MEATS
(Carlots, cwt.)
Omaha, Sept. 16, 1958
Choice steer carc., 7/800 lbs. \$41,75@42,25 Choice steer carc., 8/900 lbs. .40.25 only Choice heifer, 450/700 lbs. .41.00@42.00 Commercial cow .35.35 only
Denver, Sept. 16, 1958 Choice steer carc., 7/800 lbs 41.00 only Choice heifer, sp. trim 41.75 only Good, choice lamb, 45/65 lbs 43.75@44.00

PROCESSED MEATS . . . SUPPLIES

August Movement of Meat From Storage Mostly Pork; Beef Stocks Show Increase

EATS moved out of cold storage in relatively light volume in August, a U. S. Department of Agriculture report indicated. The decrease, which brought total meat inventories to 332,407,000 lbs. at the close of the month from 359,860,000

lbs. to 119,878,000 lbs. from 112,070,000 lbs. at the close of July, compared with 111,817,000 lbs. in stock at the close of August last year, and were larger than the five-year average of 119,261,000 lbs.

Pork holdings at 146,228,000 lbs.

7,453,000 lbs. from 7,231,000 lbs. at the close of July, but were about 1,100,000 lbs. smaller than a year ago, and nearly 4,000,000 lbs. below average. Stocks of lamb and mutton at 10,577,000 lbs. were up from a month before, more than double the 5,194,000 lbs. in stock a year earlier, and well above average.

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Stocks of canned meats totaled 48,271,000 lbs. on August 31 for sharp decrease from a month before, a year earlier, but were above average. Closing August holdings of canned meats were at their lowest levels in about 20 months.

U. S. COLD STORAGE MEAT STOCKS, AUGUST 31, 1958

Aug. 31 1958	July 31 1958	Aug. 31 1957	5-Yr. av. 1953-57	
1,000 lbs	1.000 lbs.	1.000 lbs.	1.000 lbs.	
Beef, frozen	99,238	99,560	110,929	
Beef, in cure and cured 13,748	12,832	12.257	8.332	
Total beef	112,070	111,817	119,261	
Pork, frozen				
Pienies 3,820	5,707	3,777	*	
Hams 20,083	26,600	22,945	*	
Bellies	37,708	19,434	*	
Other pork	52,589	49,785		
Total frozen pork 96,040	122,604	95,941	136,248	
Pork, in cure and cured:				
. Bellies, D.S	11,249	6,306	*	
Other D.S. pork 7,873	6,951	7,768	*	
Other cure pork 32,420		37,028	*	
Total cure pork 50,188	50,543	51,102	76,548	
Total, all pork	173,147	147,043	212,796	
Veal in freezer 7,453	7,231	8,597	11,185	
Lamb and mutton in freezer 10,577		5,194	8,052	
Canned meats in cooler 48,271		57,139	45,144	
Total, all meats	359,860	329,790	396,438	

On August 31, 1958 the government held in cold storage outside of processors' hands 1,757,030 lbs. of beef and 1,305,000 lbs. of pork. *Not reported separately previous to 1957.

lbs. a month before, amounted to about 28,000,000 lbs. compared with the last year's August reduction of about 65,000,000 lbs. However, current meat stocks were about 2,500,000 lbs. larger than the 329,790,000 lbs. in stock on August 31, 1957, but about 64,000,000 lbs. below average.

The August decrease in meat inventories was mostly pork, as beef holdings rose by nearly 8,000,000

on August 31 were down by about 27,000,000 lbs. from a month before, slightly smaller than a year earlier, and about 62,500,000 lbs. below the five-year 1953-57 average of 212,796,000 lbs. This year's decrease in pork inventories in August compared with last year's August decrease of about 60,000,000 lbs.

Changes in holdings of other meats varied. Veal stocks rose slightly to

MEAT PRODUCTS GRADED

Meat and meat products graded or certified as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

July 1958	June 1958	July 1957
Beef	538,091	588,250
Veal and calf 20,132	16,445	28,066
Lamb, yearling and		
mutton 17,254	18,595	25,817
Totals	573.132	642.13
All other meats, lard., 11,446	11,546	13.270
Grand totale 694 505	594 079	ORE 40%

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Sept. 13, 1958 was 16.2, the U. S. Department of Agriculture has reported. This ratio compared with the 15.3 ratio for the preceding week and 15.8 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.262, \$1.308 and \$1.281 per buduring the three periods, respectively

DOMESTIC SAUSAGE S

Pork sausage, bulk, (le	(1., 1b.)
Pork sausage, bulk, (le in 1-lb, roll46	@ 481%
Pork saus., s.c., 1-lb, pk.64	@ 67
Franks, s.c., 1-lb, pk 661/	@75
Franks, skinless	1 49 10
1-lb. package53	6055
Bologna, ring (bulk)531/	657
Bologna, art. cas., bulk.46	@48
Bologna, a.c. sliced,	
6-7 oz. pk., doz3.13	3@3.84
Smoked liver, h.b., bulk.55	@59
Smoked liver, a.c., bulk.42	
Polish saus., smoked67	6073
New Eng. lunch spec 67	
New Eng. lunch spec.	
sliced, 6-7 oz. doz4.0	0@4.92
Olive loaf, bulk494	
O.L., sliced 6-7 os., dos. 3.2	
Blood, tongue, h.b	
Blood, tongue, a.c454	
Pepper loaf, bulk664	6079
P.L., sliced 6-7 oz., doz. 3.3	
Pickle & pimento loaf 463	
	5 (R) (19)
P.&P. loaf, sliced,	
6-7 oz dozen 3 1	2603.60

DRY SAUSAGE

(lel, lb.)
Cervelat, ch. hog bungs1.06@1.03
Thuringer 64@66
Farmer 90@92
Holsteiner 76@78
Salami, B.C 98@1.00
Salami, Genoa style1.09@1.11
Salami, cooked 53@55
Pepperoni 92@94
Sicilian
Goteberg 90@92
Mortadella 65@67

SEEDS AND HERBS

(lel., lb.)	Whole	Ground
Caraway seed	191/2	241/2
Cominos seed	54	60
Mustard seed		
fancy	23	
yellow Amer		
Oregano	. 44	50
Coriander,		
Morocco, No. 1	. 20	24
Morjoram, French .	. 55	60
Sage, Dalmatian, No. 1	. 56	64

SPICES

(Basis Chicago, original barrels, bags, bales)

man Dark man	and,	
,	Whole	Ground
Allspice, prime	86	96
Resifted	99	1.01
Chili, pepper		48
Chili, powder		48
Cloves, Zanzibar		69
Ginger, Jam., unbl		65
Mace, fancy Banda.	3.50	4.00
West Indies		3.50
East Indies		3.20
Mustard flour, fancy		40
No. 1		36
West Indies nutmeg.		2.55
Paprika, Amer. No. 1		48
Paprika, Spanish		70
Cayenne pepper		62
Pepper:		
Red, No. 1		55
White	. 51	56
Black		42

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Reaf rounds: (Per set)

Deer rounds:	(rer s	eti
Clear, 29/35 mm1	.15@1	.25
Clear, 35/38 mm,1	.05@1	.20
Clear, 35/38 mm1 Clear, 35/40 mm	85@1	.05
Clear, 38/40 mm1	.05@1	.20
Clear, 40/44 mm1	.30@1	.50
Clear, 44 mm./up1		
Not clear, 40 mm./dn.	75@	85
Not clear, 40 mm./up	85@	95
Beef weasands:	(Ea	ch)
No. 1, 24 in./up	1460	17
No. 1, 22 in./up		
	(Per s	
Ex. wide, 21/2 in./up3		
Spec. wide, 21/8-21/2 in 2	.60@2	.70
Spec. med. 1%-2% in1	.60@1	.75
Narrow, 1% in./dn1	.20@1	.35
Beef bung caps:	(Ea	eh)
Clear, 5 in./up	33@	28
Clear, 416-5 inch	270	31
Clear, 4½-5 inch Clear, 4-4½ inch	180	20
Clear, 31/2-4 inch	120	15
Not clear, 41/2 inch/up	170	90
	-	
Beef bladders, salted:		
71/4 inch/up, inflated		18
61/2-71/4 inch, inflated		10
5½-6½ inch, inflated	13@	14
Pork casings: (H	Per ha	nk)
29 mm./down4	.70@4	1.80

Hog bur									Ea
Sow.	34 inc	h	eu	t		 			626
Expor	t 34	in	C	mi					398
Large	prime	a 2	34	- 31	n.				400
Med	nrime	- 3	4 1	in					219
Small	prima	ρ.							Tos
301333	00 00	n e	ш			 			604
MIGGI									
Hog 8	kins .								- 94
Hog 8	kips . runner								- 94
Hog 8	kips . runner	s,	gr	ee	n		(P	er	196 ha
Hog s Hog s	kips . runner asings	s,	gr	ee	n		(P	er	196 ha
Hog s Hog s Sheep c 26/28 24/26	kips . runner asings mm.	s,	gr	ee	n	 	(F	er .10	196 ha
Middle Hog 8 Hog 1 Sheep 6 26/28 24/26 22/24	runner easings mm. mm.	s,	gr	ee	n	 	(F .6 .5 .4	er .10	196 ha
Middle Hog 8 Hog 1 Sheep 6 26/28 24/26 22/24 20/22	runner easings mm. mm. mm. mm.	s,	gr	ee	n	 	(F.6.5.4.4	er .10 .94 .73	196 ha 066 566
Middle Hog 8 Hog 1 Sheep 6 26/28 24/26 22/24 20/22	kips . runner asings mm.	s,	gr	ee	n	 	(F .6 .5 .4 .4 .4	'er .10 .90 .71	196 ha 0@6 5@6

CURING MATERIALS

Nitrite of soda, in 400-lb bbls., del. or f.o.b. Chgo	Cwt. 11.98
Pure refined gran, nitrate of soda	5,65
Pure refined powdered nitrate of soda	8,65
Salt, paper sacked, f.o.b. Chgo, gran, carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo	28.50
Sugar: Raw, 96 basis, f.o.b. N.Y	6,37
Refined standard cane gran, basis (Chgo.)	8,85
Packers curing sugar 100-	
lb. bags, f.o.b. Reserve, La., less 2%	8.90
Dextrose, regular: Cerelose, (carlots, cwt.) Ex-warehouse, Chicago	7.46 7.61

BEEF-VEAL-LAMB ... Chicago and outside

CHICAGO

Sept. 16, 1958

WHOLESALE FRESH MEATS BEEF PRODUCTS CARCASS BEEF

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Per hank 6.10@6.40 5.95@6.25 4.75@5.25 4.00@4.35 2.70@3.35 1.50@2.30

IALS Cwt.

5.65 trate 8,65 n... 30.50 0... 28.50 Y... 6.37 8.85 00-re, 8.90

20, 1958

S on bar-

Steers, gen, rang	ge: (e	arlots lb.)
Prime, 700/800		one quoted
Choice, 500/60	U	
Choice, 600/70	0	
Choice, 700/80	0	
Good, 500/600		40n
Good, 600/700		40n
Bull		39n
Commercial co		36
Canner-cutter	cow3	6 @361/4

PRIMAL BEEF CUTS

Prime:	(Lb.
Rounds, all wts52	@53
Trimmed loins,	
50/70 lbs. (lcl)82	@90
Square chucks,	
70/90 lbs,39	@40
Arm chucks, 80/11038	@381/2
Ribs 25/35 (lel)56	@59
Briskets (lcl)29	@ 291/2
Navels, No. 118	@19
Flanks rough No. 119	$@19\frac{1}{2}$
Choice:	
Hindqtrs., 5/800 Foreqtrs., 5/800343	51 1/91
Foregtrs., 5/800343	2@34%
Rounds, 70/90 lbs51	@52
Trimmed loins, 50/70	
lbs. (lel)72	@76
Square chucks,	
70/90 lbs39	@40
A-m chucks, 80/11038	@381/2
Ribs, 25/35 (lel)51	@ 52
Briskets (lcl)29	@ 291/2
Navels, No. 118	@ 19
Flanks rough No. 119	@191/2
Good, (all wts.):	
Rounds49	@51
8q. chucks37	@39
	@29
Briskets	(0) 20
Briskets .28 Ribs .46 Loins .68	@48 @70

COW & BULL TENDERLOINS

Fresh	J/L	C/C	Grade	Froz.	C/L
75@80		Cow.	3/dn	None	qtd.
90@95		Cow,	3/4	None	qtd.
1.00@1	.05 .	. Cov	7, 4/5	None	qtd.
1.20			7. 5/up		
1.20		. Bul	1, 5/up	. None	qtd.

DEER WALL CATE

							_		
Insides.	12/up,	lb.							.601/2
Outsides,	8/up,	lb.							.561/2
Knuckles	. 7½/u	p, 1	b,						.601/2

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's 28	
Tongues, No. 2, 100's 25	
Hearts, reguar, 100's. 253	1/4
Livers, regular, 35/50's 25:	16
Livers, selected, 35/50's 30	
Lips, scalded, 100's 18r	1
Lisp, unscalded, 100's. 148	V.
Tripe, scalded, 100's814 @ 81	1/4
Tripe, cooked, 100's 91	
Melts 8	1/4
Lungs, 100's 88	1/4
Udders, 100's 7	

FANCY MEATS

(Icl prices, lb.) Beef tongue, corned Veal breads,	261/2
under 12 oz	$70 85\frac{1}{2} 20 18$

BEEF SAUS. MATERIALS

FRESH	
Canner-cutter cow meat, barrels	(Lb.)
Bull meat, boneless,	40
barrels	521/2
Beef trimmings,	
75/85%, barrels	39
Beef trimmings,	
85/90%, barrels46	@461/2
Boneless chucks,	
barrels	491/2
Beef cheek meat,	
trimmed, barrels	351/2
Beef head meat, bbls	331/21
Veal trimmings	
boneless barrels 48	

VEAL-SKIN OFF

(lel	ca	rea	98	,	1	10	i	c	es	cwt.)
Prime,	96	0/1	20							. 5	50.00@52.00
Prime,	1:	20/	150								50.00@51.00
Choice,	. 9	0/1	20			٠					48.00@49.00
Choice,	1	20/	150	1			٠		٠		48.00@49.00
Good,	90,	/15	0.								44.00@46.00
Com'I,	90	/18	00 .				٠	۰			40.00@41.00
Utility	. 1	90/	190								36.00@38.00
Cull, 6	0/1	25									32.00@34.00

CARCASS LAMB

	(lel	DI	·i	e	e	S.		1	c	wt.)
Prime,	30/45									\$49,00@52.00
Prime,										49.00@52.00
Prime,	55/65									48.00@51.00
Choice,	30/45									47.00@51.00
Choice,	45/55									47.00@51.00
Choice.	55/65									46.00@50.00
Good,	all wt	8.		,		ì	i			43.00@48.00

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles Sept. 16	San Francisco Sept. 16	No. Portland Sept. 16
STEER:		outer as	Бере. 10
Choice:			
500-600 lbs	\$43 00@45 00	\$44.00@46.00	\$45,00@47.00
600-700 lbs	41.50@43.00	42.00@44.00	44.00@46.00
Good:		12.00@11.00	11.00@ 10.00
500-600 lbs.	41.00@43.00	41.00@43.00	43.00@46.00
	40.00@42.00	40.00@42.00	42.00@45.00
Standard:			12.00@ 10.00
350-600 lbs.	39.00@41.00	37.00@40.00	40.00@43.00
COW:	301000	01.004 10.00	10.000 13.00
Standard, all wts	None quoted	38.00@40.00	None quoted
Commercial, all wts	37.00@39.00	37.00@38.00	39.00@41.00
Utility, all wts	37.50@38.50	36.00@37.00	38.00@40.00
Canner-cutter	34.00@37.00	34.00@36.00	36.00@38.00
Bull, util. & com'l	42.00@45.00	41.00@45.00	44.00@46.00
FRESH CALF: Choice:	(Skin-off)	(Skin-off)	(Skin-off)
200 lbs. down Good:	51.00@55.00	None quoted	47.00@51.00
200 lbs. down	49.00@53.00	50.00@52.00	44.00@49.00
LAMB (Carcass);			
Prime:			
45-55 lbs	48 00@50 00	46.00@49.00	44 000 15 50
99-09 ID8	46 00@48 00	45.00@47.00	44.00@47.50
cuote6;		40.000(41.00	None quoted
45-55 lbs	48 00/6/50 00	46.00@49.00	*** *** ***
00-00 ID8	46 006 40 00	45.00@47.00	44.00@47.50
Good, all wts.	45.00@49.00	40.00@45.00	None quoted 40.00@44.00
MUTTON (Ewe):	10.50 10.00	10.0000 10.00	40.00@44.00
Choice 70 11-			
Choice, 70 lbs./down	20.00@22.00	None quoted	18.00@21.00
Good, 70 lbs./down	20.00@22.00	20.00@22.00	18.00@21.00

NEW YORK

Sept. 16, 1958

WHOLESALE FRESH MEATS BEEF CARCASSES CUTS

		-,		
(1	Non-loca	lly (lr., e	wt.)
carc.,	6/700.			
carc.,		48.	50@4	9.50
care.	6/700.	44.	00@4	7.00
	7/800.	44.	00@4	6.00
earc.,	6/700	42.	00@4	4.00
eare.,	7/800	42.	50@4	4.50
pr.,	6/700	56.	00@6	1.00
	7/800			
ch.,	6/700	54.	00@	7.00
ch.,	7/800			
gd.,	6/700			
gd.,	7/800			
	care., eare., eare., eare., pr., pr., ch., gd.,	(Non-loca carc., 6/700. carc., 7/800. carc., 6/700. carc., 6/700. carc., 7/800. pr., 6/700. ch., 6/700. ch., 7/800. gd., 6/700.	(Non-locally (carc., 6/700.\$47. carc., 7/800. 48. carc., 6/700. 44. carc., 6/700. 42. carc., 7/800. 42. carc., 7/800. 42. carc., 7/800. 56. ch., 6/700. 54. ch., 7/800. 53. gd., 6/700. 53.	carc., 7/800, 48.50@ carc., 6/700, 44.00@ carc., 7/800, 44.00@ carc., 7/800, 42.00@ pr., 6/700, 56.00@ ch., 6/700, 54.00@ ch., 7/800, 58.00@ gd., 6/700, 51.00@ gd., 6/700, 51.00@

(Locally dressed, lb.) Prime steer:	
Hindqtrs., 600/70055	@61
Hindgtrs., 700/80055	@61
Hindqtrs., 700/80055 Hindqtrs., 800/90055	@60
Rounds, flank off52	@55
Rounds, diamond bone.	46.00
flank off	@56
Short loins, untrim78	@84
Short loins, trim94	@1.0
Flanks	@20
Ribs (7 bone cut)59	@60
Arm chucks39 1/2	@43
Briskets32	@34
Plates	@23
Choice steer:	
Hindqtrs., 600/70054	@57
Hindates., 700/800 5214	@55
Hindgtrs., 800/905116	@53
Hindqtrs., 700/8075246 Hindqtrs., 800/9705146 Rounds, flank off5146	@55
Rounds, diamond bone.	1 45 00
flank off	6058
Short loins, untrim 60	6068
Short loins, trim82	@93
Flanks	@20
Ribs (7 bone cut)48	6054
Arm chucks381/2	6042
Briskets31	@33
Plates20	

FANCY MEATS

Wood.	Sunnal.	0 /										1	(1	ιb.
Acar	breads,	6/	12	OZ.			۰	۰	۰	٠				- 9
12	oz, up				0									1.2
Beer	livers,	Bel€	et	ed					ь					8
Beer	kidneys				۰	۰				٠		۰		2
Oxta:	ils, %-11	0. 1	ro	wen	۰						٠			2

		*	•	10	•	•	*	٠	0 11 0. 7
									Loca
rime,	45/dn.								\$53.00@58.
rime,	45/55								
rime.	55/65								52 00@54

											OU. OURE D4.4M
Good,	45/dn.						_				50.00@52.00
Good.	45/55										50.00@53.00
Good.	55/65										
Good,	33/00						0				49.00@52.00
											Non-local
Prime.	45/dn										52.00@55.00
Prime.	45/55	-									
											52.00@54.00
Prime,				٠							52.00@53.00
Choice	45/dn	L									51.00@54.00
Choice	45/55										48.50@53.00
Choice.	55/65			ì							48.50@51.00
Good,	45/dn.		6	0	0	0		a	۰		47.00@49.00
Good,	45/55								į,		48.00@50.00
Good.	55/65										48.00@50.00
	,	-	-	•	•	٠	•	•	۰	۰	20,000300.00

VEAL-SKIN OPE

	011
(Carcass prices)	Non-local
Prime, 90/120	55.00@58.00
Prime, 120/150	54.00@58.00
Choice, 90/120	50.00@53.00
Choice, 120/150	49.00@53.00
Good, 50/90	
Good, 90/150	
Stand., 50/90 Stand., 90/150	
Calf. 200/dn., ch	43.00@44.00
Calf, 200/dn., gd	44 00@45 00
Calf. 200/dn., std	41.00@43.00
,	

NEW YORK RECEIPTS

Receipts Marketing	reported Service.	by the			
Sept. 13, 1					

SIEER AND HEIFER: (
Week ended Sept. 13	
Week previous	9.260
COW:	
Week ended Sept. 13	370
Week previous	728
Provided 111111111	1 4017
BULL:	004
Week ended Sept. 13	301
Week previous	276
VEAL:	
Week ended Sept. 13	12,577
Week previous	7,701
LAMB:	
Week ended Sept. 13	48,125
Week previous	29,518
	40,010
MUTTON:	
Week ended Sept. 13	474
Week previous	454
HOG AND PIG:	
Week ended Sept. 13	11.846
Week previous	8.348
BEEF CUTS:	Lbs.
Week ended Sept. 13	44,111
Week previous	216,705
	210,100
VEAL AND CALF CUTS:	0.000
Week ended Sept. 13	3.000
Week previous	4,924
LAMB AND MUTTON:	
Week ended Sept. 13	26
Week previous	
PORK CUTS:	
Week ended Sept. 13	885.602
Week previous	796,305
DEED CITYDEN	.00,000

000.	MINI DECOSED MEN	T.
VEAL: Week Week	ended Sept. 13 previous	981 .085
HOGS: Week	ended Sept. 13 previous	347
LAMB: Week Week	ended Sept. 13 previous	6

TOUAL STAUGHT	ER
CATTLE:	
Week ended Sept. 13	15.275
Week previous	12,795
CALVES:	
Week ended Sept. 13	11.316
Week previous	10.428
HOGS:	
Week ended Sept. 13	. 58,523
Week previous	48,124
SHEEP:	
Week ended Sept. 13	. 40,677
Week previous	. 35,929

PHILA. FRESH MEATS

TEER CARCASS: (Local, cwt.) Choice, 5/700 45,00@47.50 Choice, 7/800 44,50@47.50 Good, 5/800 42,50@45.00 Hinds, ed., 120/195 35,00@56.00 Hinds, gd., 127/195 50,00@54.00 STEER CARCASS:

Rounds, choice	53.00	@56.00
Rounds, good		@54.00
Full loin, choice		@58.00
Full loin, good		254.00
Ribs, choice		258.00
Ribs, good		@54.00
Arm chucks, ch	99.00	
Arm chucks, ch	00.00	@41.00
Arm chucks, gd		
VEAL CARC. LB.: W	est.	Local
Prime, 90/150 1).a.	54@56
Choice, 90/15053	@55	52@55
Good, 50/9048	@50	47@49
Good, 90/15049	@51	48@ 50
LAMB CARC., LB.: W		Local
Prime, 30/45 1		54@57
		53@56
		53@57
		53@56
Choice, 55/6549		n.q.
Good, 30/4549	@50	51@53

PORK AND LARD ... Chicago and outside

D.S. Clear

34n . 32n . 29½n . 28n

Car Lot

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

G.A. froz. or fresh

32n 20/25 30n 25/30

28 30/55 27½ 35/40 25n 40/50

Job Lot

Branding quality D.S. Bellies 20/25 25n 25/30 34n FRESH PORK CUTS

OTHER CELLAR CUTS

(Carlot basis, Chicago price zone, Sept. 17, 1958) SKINNED HAMS BELLIES

421/2
421/2
421/2
441/2
441/4
431/4
40
381/2
38n
in 37

PICNICS

F.F.A. or fresh	Frozen
311/4 4/6	311/4
29a 6/8	29n
31@311/2 8/10	30½n
31@311/2 10/12	
301/2@31n 12/14	
301/3@31 8/up,	2's in 30½n

FAT BACKS

91/2n				6/8					11½n
10%n	ĺ,			8/10					11%
12n .				10/12					13
131/2n				12/14					141/2
14n .				14/16					14%
14%n				16/18					151/2
				18/20					151/2
14%n				20/25					151/2

n-nominal, b-bid, a-asked. LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add %c to all price quotations ending in 2 or 7. FRIDAY, SEPT. 12, 1958

Open High Low Close
Sept. 12.80 12.90 12.77 12.77
Oct. 12.15 12.22 12.10 12.10
Nov. 11.77 11.95 11.77 11.87a
Dec. 11.70 11.87 11.75 11.52 11.52
Sales: 2,440,000 lbs.
Open interest, at close Thurs.,
Sept. 11: Sept. 205, Oct. 132, Nov.
115, Dec. 168, and Jan. 14 lots.

MONDAY, SEPT. 15, 1958

Oct. 12.10 12.15 12.05 (@80 Nov. 11.77 11.80 11.75 11.75 Dec. 11.70 11.70 11.47 11.70 Jan. 11.47 11.47 11.47 11.47 11.47 Sales: 2,160,000 lbs.

Open Interest, at close Friday, Sept. 12: Sept. 182, Oct. 124. Nov. 109, Dec. 165, and Jan. 15 lots.

TUESDAY, SEPT. 16, 1958 Sept. 12.80 12.90 12.72 12.85

Oct. 12.00 12.05 11.97 11.97 Nov. 11.75 11.75 11.70 11.70 Dec. 11.70 11.50 11.65 11.65a 11.50 11.50 11.65a 11.65a

Open interest, at close Monday, Sept. 15: Sept. 160, Oct. 123, Nov. 115, Dec. 169, and Jan. 17 lots. WEDNESDAY, SEPT. 17, 1958

THURSDAY, SEPT. 18, 1958 Oct. 12.07 12.07 11.92 11.95

-92 11.65a

Sept. 12.85 12.90 12.80 12.82

Frozen or fresh Cured 17. Square Jowls, boxed ... n.q. 14½ Jowl Butts, loose ... 15a 15n. Jowl Butts, boxed ... n.q. CHGO. FRESH PORK AND

PORK PRODUCTS Sept. 16, 1958

	(lel lb,)
Hams, skinned, 10/12	43
Hams, skinned, 12/14	43
Hams, skinned, 14/16	421/2
Pienies, 4/6 lbs	33
Pienies, 6/8 lbs,	31
Pork loins, boneless	65
Shoulders, 16/dn., loose	37
(Job lots, lb.)	
Pork livers	20
Tenderloins, fresh, 10's 83	@85
Neck bones, bbls11	@111/2
Ears, 30's	12
Feet, s.c., bbls 7	@ 8

CHGO. PORK SAUSAGE MATERIALS-FRESH

job lots only) Pork trimmings.	
40% lean, barrels	25
Pork trimmings,	
50% lean, barrels	28
Pork trimmings,	
80% lean, barrels40	@41
Pork trimmings,	
95% lean, barrels	49
Pork head meat	36
Pork cheek meat,	
barrels	42

PACKERS' WHOLESALE

LAKD PRICES	
Refined lard, drums, f.o.b. Chicago	815.50
Refined lard, 50°-lb. fiber cubes, f.o.b. Chicago	
Kettle rendered, 50-lb. tins,	
f.o.b. Chicago Leaf kettle rendered.	16.50
drums, f.o.b. Chicago	
Lard flakes	17.25
Chicago Standard shortening,	17.00
N. & S. (del.)	19.75
N. & S. (del.)	20.25

	P.S. or	Dry	Ref. in
	D. R.	rend.	50-lb.
	cash	loose	tins
	tierces	(Open	(Open
	(Bd. Trade)	Mkt.)	Mkt.)
Sept	12.13.25n	11.621/2	14,00a
Sept.	15.13.25n	11.25	13.75n
	16.13.121/2a	11.25	13.75n
Sept.		11.50n	13.75n
Sept.	18.12.50a	11.3716n	13.75n

ALL MARGINS ON MINUS SIDE THIS WEEK

(Chicago costs, credits and realizations for Monday and Tuesday)

The narrow plus margins of last week on light hogs were more than wiped out, as packers found rising live costs far out-distancing markups on pork this week. Margins were minus across the board, with those on heavies falling back to positions they held a few weeks ago

tuning buck to position					0
	20 lbs.—	220-24 Val	0 lbs.—	-240-2 Val	70 lbs.— ue
per cwt. alive	per cwt. fin. yield	per ewt. alive	per cwt. fin. yield	per ewt. alive	per cwt. fin. yield
Lean cuts	\$19.19 9.24 3.56	\$12.76 6.68 2.25	\$18.03 9.46 3.22	\$12.81 6.59 2.17	
Cost of hogs\$20.50 Condemnation loss10 Handling, overhead 1.93		\$20.81 .10 1.75		\$20.96 .10 1.57	
TOTAL COST 22.53	32.65	22.66	32.14	22.63	81.87
TOTAL VALUE 22.09	31.99	21.68	30.71	21.57	30.39
Cutting margin—\$.44 Margin last week+ .28			\$1.43 48	-\$1.06 68	

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles Sept. 16	San Francisco Sept. 16	No. Portland Sept. 16
FRESH PORK (Carcass): (Packer style)	(Shipper style)	(Shipper style)
80-120 lbs., U.S. No. 1-3. None quoted 120-180 lbs., U.S. No. 1-3.\$38.00@40.00 LOINS, No. 1:	\$38,00@39.00 37.00@38.00	None quoted \$33.50@34.50
8-10 lbs. 51,00@55.00 10-12 lbs. 51,00@55.00 12-16 lbs. 51,00@55.00 PICNICS: (Smoked)	55.00@60.00 55.00@60.00 55.00@58.00 (Smoked)	56.00@59.00 56.00@59.00 56.00@59.00 (Smoked)
4- 8 lbs 36.00@39.00 HAMS:	37.00@42.00	38.00@42,00
12-16 lbs 49.00@55.00 16-18 lbs 49.00@55.00	57.00@60.00 54.00@60.00	54.00@57.50 54.00@57.50
BACON "Dry" Cure, No. 1: 6- 8 lbs	58.00@62.00 58.00@62.00	55,00@50.00 53,00@57.00
10-12 lbs	56.00@58.00 20.00@21.00	51.00@55.00 17.50@20.00
50-lb. cartons & cans 15.50@20.00 Tierces 15.25@19.50	19.00@20.00 $17.50@19.00$	None quoted 14.50@18.00

N. Y. FRESH PORK CUTS

Sept. 16, 1958

	Local
F	Box lots, cwt
Loins, 8/12 lbs	\$52.00@60.0
Loins, 12/16 lbs	52,00@59.0
Hams, sknd., 12/16	46.00@52.0
Boston butts, 4/8	42.00@46.0
Reg. picnics, 4/8	32.00@35.0
Spareribs, 3/down	46.00@50.0
(l.c.l. prices, ewt.)	Non-local
Loins, 8/12 lbs	50.00@54.0
Loins, 12/16 lbs	
Hams, sknd, 12/16	44,00@48.0
Boston butts, 4/8	40.00@44.0
Reg. picnics, 4/8	31.00@34.0
Spareribs, 3/down	43.00@48.0
	Loins, 8/12 lbs. Loins, 12/16 lbs. Hams, sknd., 12/16 Boston butts, 4/8 Beg, picnics, 4/8 Sparerlbs, 3/down (l.c.l, prices, cwt.) Loins, 8/12 lbs. Loins, 12/16 lbs. Hams, sknd, 12/16 Boston butts, 4/8

N. Y. DRESSED HOGS

Sept. 16, 1958

	-	Hea	ds or	١,	l	39	ıľ	f	at	in)		
B	arr	ows,	gilts	١,	C	h	o	ice	2	To.	1	, :	2
50	to	75	lbs.					.8	32	.50	@	35	.50
75	to	100	lbs.						32	.50	(0)	35	.50
100	to	125	lbs.						32	.50	@	35	.50
125	to	150	lbs.						32	.50	@	35	.50

CHGO. WHOLESALE SMOKED MEATS

SHORED HEATS
Sept. 16, 1958
Hams, skinned, 14/16 lbs., (Av.) wrapped
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped50
Hams, skinned, 16/18 lbs., wrapped54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped541
Bacon, fancy sq. cut, seed- less, 12/14 lbs., wrapped531/
Bacon, No. 1 sliced 1-lb. heat seal, self-service, pkg66
ment, cett service, pag

PHILA. FRESH PORK

Sept. 16, 1958
WESTERN DRESSED
(lel. lb.)
Reg. loins, 8/1252@54
Reg. loins, 12/1652@54
Boston butts, 4/841@43
Spareribs, 3/down46@48
LOCALLY DRESSED
Reg. loins, 8/1254@58
Reg. loins, 12/1654@58
Boston Butts, 4/841@46
Spareribs, 3/down47@52
Spareribs, 3/5
Skinned hams, 10/1245@49
Skinned hams, 12/1445@50
Picnics, 4/6
Pienies, 6/8
Rellies 10/12

LARD FUTURES PRICES

WI		DAY, SI		1958
		High	Low	Close
Dec.	10.50	10.50	10.25	10.45
Jan.				10.25b
Mar.	10.25	10.25	10.25	10.20b
May				10.200 -35a
July	11.00	11.30	10.34a	10.35

TH	URSDA	Y, SEE	T. 18.	1988
Dec.	10.35	10.35	10.24	10.25b
fan.			****	10.05b
Mar.	10.15	10,15	10.15	10.100
May				10.08b
fuly				10.100
Sal	es: 480	,000 lbs		

BY-PRODUCTS ... FATS AND OILS

BY-PRODUCTS MARKET

EEK

nt hogs

ng live

. Mar-

heavies

ago.

270 lbs.— lue per cwt.

7 6 8

-\$1.48 - .87

RICES

o. Portland Sept. 16 pper style

6.00@59.00 6.00@59.00 6.00@59.00

(Smoked) 8.00@42.00

4 00@57 50

4.00@57,50

55.00@59.00 53.00@57.00 51.00@55.00 7.50@20.00 None quoted 14.50@18.00

PORK

SED

SED

PRICES

. 17, 1958

0.W Clone 0.25 10.45 10.25

.25 10.20

.34a 10.35

18. 1958 0.24 10.25

10.05

0.15 10.18i -28i 10.05i

20, 1958

10.20b

basis)

(F.O.B. Chicago, unless otherwise indicated) Wednesday, Sept. 17, 1958 BLOOD

Unground per un ammonia, bulk

ammo	nia,	1)l	F	k	1	5	D			r	A	u	V	F	Ç,	A	6	1]								
Vet re	ndere	d		1	11	n	g	r	0	ll.	n	()			ŀ)(95	36	À								
Low.	test								×					×			*	×	×	×						3.00	
Med.																										7.7	
High	test				۰				,	٠	۰		*	۰	٠	۰	٠		۰		۰				9	7.50)

PACKINGHOUSE FEEDS

	Carlots, ton
50% meat, bone scraps, bagged.	\$100.00@112.50
50% meat, bone scraps, bulk	95.00@ 97.50
60% digester tankage, bagged	105.00@115.00
60% digester tankage, bulk	102.50@105.00
80% blood meal, bagged	125.00@145.CO
Steam bone meal, 50 lb. bags,	
(specially prepared)	92.50
cort steam bone meal hagged	70.00@ 75.00

PERTITIZED MATERIALS

2 114 114 114 114 114 114 114 114	
Feather tankage, ground	
).7.
Hoof meal, per unit ammonia*6.50@	8.77

DRY RENDERED TANKAGE

Low test, per unit prot	1.80n
Medium test, per unit prot	1.75n
High test, per unit prot	1.70n

GELATINE AND GLUE STOCKS

Bone stock	(gelatine),	ton .				25.00
Cattle jaws	, feet (non-	gel.),	to	n		9.00@13.00
Trim bone	ton				 .1	2.00@17.00
	gelatine), cw					
Pigskins (r	endering), p	iece				15@25

ANIMAL HAIR

Winter coil dried, per ton No Summer coil dried, per ton †25	
Summon coil duied non ton 4:15	
summer con urieu, per con	.00(0:30,00
Cattle switches, per piece	2@3
Winter processed (NovMar.)	
gray, 1b,	10n
Summer processed (April-Oct.)	
gray, lb	5@6

Delv'd te.a.f. Midwest, n-nominal, a-asked.

TALLOWS and GREASES

Wednesday, September 17, 1958

A "soft undertone" best described the inedible tallow and grease market late last week. Only sparse trading was reported. A few tanks of special tallow sold at 7@7%c, c.a.f. Chicago. A couple of tanks of choice white grease, all hog, traded at 81/2c, delivered New York.

A few tanks of edible tallow changed hands at 10%c, c.a.f. Chicago. Edible tallow also traded at 103/8@101/2c, f.o.b. River points. Bleachable fancy tallow met inquiry at 7%c, prime tallow at 7%c, and special tallow at 7%c, all c.a.f. Avondale. Bleachable fancy tallow was bid at 81/8@81/4c, c.a.f. New York, but was held at 8 % @ 8 1/2c.

Buyers' ideas on Monday of the new week were at 7c, c.a.f. Chicago, on special tallow and B-white grease. Indications were also in the market at 7%c, for certain shipment and production. Bleachable fancy tallow was bid at 7%c, c.a.f. Chicago, and at 7½c, f.o.b. Chicago. Choice white

grease, all hog, was bid at 81/4c, c.a.f. New York, with the asking price 8½c. No significant change was registered on bleachable fancy tallow for the same destination. Edible tallow was offered at 10%@11c, c.a.f. Chicago, with bids at 10%c. A few tanks of edible tallow traded at 10%c, f.o.b. River points.

Indications were in the market on Tuesday for choice white grease, all hog, at 8.30, c.a.f. New York; however, producers still asked 81/2c. Bleachable fancy tallow was bid at 81/sc, c.a.f. East, on regular production, and 1/sc higher on hard body material. Offerings were heard at 83/8@81/2c. Edible tallow sold at 103/4 @10%c, c.a.f. Chicago. Volume was fair to good. Yellow grease was bid at 71/8@71/4c, c.a.f. East, product considered.

At midweek, inquiry was still apparent by eastern and midwest consumers of inedible tallows and greases at steady levels. Sellers asked fractionally higher prices. No significant change was apparent on edible tallow quotations.

TALLOWS: Wednesday's quota-

Bring your Problems to us

If 76 years' experience in serving the meat industry can help you-DARLING & COMPANY's trained, technical service staff will be glad to work with you, whatever your problem. There's no cost for this service. Merely phone your local DARLING representative, or call collect to the DARLING & COMPANY plant nearest you.



"BUYING and Processing **Animal By-Products** for Industry"

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- ONtario 1-9000 P.O. Box 2218, **Brooklyn Station** CLEVELAND
- e VAlley 1-2726 **Lockland Station** CINCINNATI
- e Waucoma 500 ALPHA, IOWA
- Elgin 2-4600 P.O. Box 97 CHATHAM, ONTARIO, CANADA

... or contact your local

Representative

tions: edible tallow, 10%c, f.o.b. River, and at 10%c, Chicago basis; original fancy tallow, 7%c; bleachable fancy tallow, 75%c; prime tallow, 7%c; special tallow, 7@7%c; No. 1 tallow, 63/4@67/sc; and No. 2 tallow,

GREASES: Wednesday's quotations: choice white grease, not all hog, 75c; B-white grease, 7@71c; yellow grease, 6%c; house grease, 6@ 61/sc; and brown grease, 51/2c. Choice white grease, all hog, was quoted at 8½c, c.a.f. East,

EASTERN BY-PRODUCTS

New York, Sept. 17, 1958 Dried blood was quoted today at \$6 per unit of ammonia. Low test wet rendered tankage was listed at 6.75@\$7 per unit of ammonia and dry rendered tankage was priced at \$1.50 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, SEPT. 12, 1958

		Open	High	Low	Close	close
Sept.		13.05b	13.23	13.09	13.10	13.08b
Oct.		12.95b	13.09	12.97	12.98b	12.95b
Dec.		12.95b	13,07	12.96	12.97	13.00b
Jan.		12.95n			12.95n	13,00n
Mar.			13.16	13.03	13.03b	13.10
May		13.14	13.18	13,05	13.05	13.15b
July		13.11	13.11	13.00	12,98b	13.05b
Sept.		12.75b			12,80b	12.75b
	es: 1	92 lots.				
		MONDA	AY, SEI	PT. 15,	1958	

	MONDE	rr, pr	C A . 10,	1900	
Sept	13.01b	13.25	13.05	13.12b	13.10
Oct	12.90b	12.92	12.85	12.92	12,98b
Dec	12.95	12.95	12.80	12.86	12.97
	12,95n			12.85n	12.95n
	13.02	13.02	12.88	12.90	13,03b
	13.00	13.00	12.86	12,94b	13.05
July		12.85	12.80	12.80b	12,98h
	12.75b	12.75	12.75	12.65b	12.80h
Sales: 1	49 lots.				

		TUESD.	AY, SE	PT. 16,	1958	
Oct.		12.91	12.92	12.89	12,90b	12.92
Dec.		12.90	12.90	12.80	12.86	12.86
Jan.		12.90n			12.86n	12.85n
Mar.		12.95	12.95	12.88	12.91	12.90
May		12.96	12.96	12,95	12.95	12.94b
July		12.80b			12.78b	12.80h
Sept.	****	12,55b	****		12,60b	12,65b
		8 lots.				

	W	EDNES	DAY,	SEPT. 1	7, 1958	
Oct.		12.90b	13.10	13.02	13.10	12,90b
Dec.		12.90	13.01	12.90	13.01b	12.86
Jan.		12,90n			13.01n	12,86n
Mar.		12.97n	13.05	12.96	13.02b	12.91
May		12.97b	13.08	12.97	13.08	12.95
July		12.82b	12,97	12.92	12.97	12,78b
Sept.		12.90a			12.81b	12,60b
Sal	es: 1	01 lots.				

VEGETABLE OILS

Crude cottonseed oil, f.o.b.		
Valley	111	in
Southeast111		
Texas	103	4
Corn oil in tanks, f.o.b, mills	12	
Soybean oil, f.o.b. Decatur	10	
Coconut oil, f.o.b. Pacific Coast	143	4
Peanut oil, f.o.b. mills	15%	4
Cottonseed foots:		
Midwest and West Coast	11400	13%
East	11400	13

OLEOMARGARINE

M	ednesday,	Sept.	17,	1958		
White dom.	vegetable	(30-lb,	car	tons)		 26
Yellow quar						
Mill churned						
Water churi						
Bakers drun	as ton lots					 191

OLEO OILS

		Wednesday, Sept. 17, 1958	
		oleo stearine (slack barrels)	121/4
1	Extra	oleo oll (drums)	17%
		oleo oil (drums)	17@171/

n-nominal, a-asked, b-bid, pd-paid,

HIDES AND SKINS

Packer hides about steady, with most sales recorded on at midweek-Nominal price quotations on most small packer and country hides, in absence of volume sales-Fair quantity of calfskins offered, with some inquiry below asking prices-Mixed undertone on sheepskins, but mostly steady

CHICAGO

PACKER HIDES: Considerable activity took place in big packer hides last week, with sales volume around 100,000 pieces. Trading was quiet on Monday. On Tuesday, about 30,-000 hides traded, all at steady prices. Sales included heavy steers at 11½ @12c as to points, butt-brands at 91/2c, Colorados at 9c, branded cows at 12c for Northerns, and light cows at 151/2@17c, as to points.

Early Wadnesday, a car of branded cows sold at 12c South Dakota point, steady. Later in the day heavy steers sold at 12c Chicago, with Colorados at 9c Chicago. Light cows sold at 15½@17c, and a couple cars of branded cows sold at 12c, Chicago. Some mixed packs of branded steers sold at 9c and 91/2c, Nebraska point. Some Colorados sold at 9c, steady. Volume of sales through Wednesday was estimated at 45,000 hides.

SMALL PACKER AND COUN-TRY HIDES: Pricewise, no changes were recorded on these selections. Some 60/62-lb. natives were quoted at 10@10\foralle c nominal, with 50/52's at 121/2c nominal, and brands about 1½c less. Country hides were slow, with renderers, 48/50's steady at 8@ 8½c, Locker-butcher 50/52's cashed at 91/2@10c and No. 3 hides at 61/2@7c. The horsehide trade was dormant, with untrimmed quoted at 7.00@7.50, and trimmed at 6.50@ 7.00. Fronts topped at 4.75, with butts moving from 2.75@3.00.

CALFSKINS AND KIPSKINS: A major packer offered a fair quantity of Northern production light calf at 60c and heavy at 55c. Undertone was steady to firm, with interest at 5c under the asking prices. River calf was quiet, with heavy quoted nominally at 461/2c, and light at 45c. Small packer allweights were quoted at 40@45c. Kips held about steady at 29@30c. Some allweight calf was available at 25@26c.

SHEEPSKINS: On a mixed under-

tone, the better production No. 1 shearlings from River and Midwestern points sold at 1.35@1.45, and other production stock moved at 1.00 @ 1.25. Some Southwesterns brought a high of 2.00. No. 2 Rivers were slow, and quoted at .50@.60. N_0 . 3's were draggy at .30@.35. Fall clips ranged from 1.75@2.25. Dr pelts were unchanged at .18 nominal Spring lambs were firm, with sales noted at 1.40@1.55 per cwt.

CHICAGO HIDE QUOTATIONS

wi

Sla

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p

PACKER I	HIDES	
	dnesday, t. 17 1958	Cor. date 1957
Lgt. native steers151		15%@16
Hvy. nat. steers111		121/2 @13
Ex. lgt. nat, steers19		20a
Butt-brand, steers	91/9	10n
Colorado steers	9	914
Hvy. Texas steers	91/an	10n
Light Texas steers	131/n	191/-
Ex. lgt. Texas steers	161/4 n	16n
Heavy native cows13	@131/4	1214 @13
Light nat. cows15		
Branded cows12		
Native bulls 71		8 @ 98
Branded bulls 61	60 714n	7 @ 8n
Calfskins:	18 43 178 11	. es ou
	50b	45a
10 lbs./down	55b	40a
Kips, Northern native,	000	3.08
15/25 lbs	37n	33a
SMALL PACK	ER HIDE	S
STEERS AND COWS:		
60 lbs. and over10	@101/2n	91/22

50 lbs. 12½n 11¼@12a Calfskins, all wts. . . . 40 @45

Kipskins, all wts29 @30	23 @24n
SHEEPSKINS	
Packer shearlings:	
No. 1	2.00@3.00
No. 2	1.75@2.00
Dry Pelts 18n	27 @30n
Horsehides, untrim7.00@7.50n	8.00@8.25
Horsehides, trim,6.50@7.00n	7.25@7.50

N. Y. HIDE FUTURES

	FRID	AY, SEP	T. 12, 1	958	
	Open	High	Low	Clos	6
Oet	11.45b			11.55b-	704
Jan				11.65b	
Sales:					
Oct	12,25b			12.30b-	450
Jan	12,35b	****		12.40b-	55a
Apr	12.45b			12,55b-	654
July	12.70	12.70	12.70	12.70b-	754
Oct	12.65b	12.80	12,80	12.80	
Sales:	two lot	S.			
	MOND	AY, SEI	PT. 15.	1958	
Oct	11.50b			11.55b-	70a
Jan				11.65n	
Sales:	none.				
Oct	12.30b			12.30b-	454
Jan				12.40b-	550
Apr				12.55b-	70a
July	12.60b			12.70b-	858
0et	12.70b			12.80b-1	3,000
Sales:	none.				
	TUES	DAY, SE	PT. 16.	1958	
Oct	11.50b			11.55b-	758
Jan				11.65n	
Sales:	none.				
Oet	12.30b			12.30b-	4(la
Jan		12.40	12.40	12.40b-	50a
Apr				12.55b	70a
July	12.70b			12.70b-	800

12,70b			12.700-	GON
12.81b			12.80b-	95a
one lot.				
WEDNE	SDAY,	SEPT. 17,		
11.50			11.60b-	904
11.55b			11.65b	
none.				
12.25b	12.30	12.30	12.25b-	404
			12.50b-	70a
12.64b	12.70	12.70	12.65b-	Sili
12.75b			12.75b-	908
12.80b			12,85b-13	3, 10m
six lots				
THURS	DAY,	SEPT. 18,	1958	
			11.70b-	901
	12,81b one lot. WEDNE: 11,50 11,55b none. 12,25b 12,50b 12,64b 12,80b six lots THURS!	12.81b one lot. WEDNESDAY, 11.50 11.55b none. 12.25b 12.30 12.64b 12.70 12.80b 12.80b six lots. THURBDAY,	12.81b one lot. WEDNESDAY, SEPT. 17, 11.50	12,81b 12,80b- one lot. WEDNESDAY, SEPT. 17, 1958 11,505 11,60b- none. 12,25b 12,30 12,30 12,25b- 12,50b 12,30 12,70 12,70b- 12,64b 12,70 12,70 12,65b- 12,80b 12,80b 12,85b-15 xix lots. THURSDAY, SEPT. 18, 1958

	THURS	DAY, S	EPT. 18	
Oct	. 11.60b			11.70b- 90a
Jan	. 11.55b			11.75b-
Sales	: none.			10 10b 55
Oct	. 12.30b	12.45	12.45	12,400
Jan	. 12.60b	12.80	12.70	
Apr	. 12.705			
July	12.80b			12.85b-13.00
Oct	12.90b			12.90b-13.10
Sales	: four lot	S.		

NOTE: Upper series of months each day old contracts; lower series, new contracts.

LIVESTOCK MARKETS ... Weekly Review

August Hog Kill 2nd Largest for Month; Other Slaughter Off

ers were

.60. No.

.35. Fall

.25. Dry

nominal vith sales wt.

ATIONS

Cor. date 1957

11 1/2 @ 12m

ES

11.55b- 70a 11.65b

12.30b- 45a 12.40b- 55a 12.55b- 70a 12.70b- 85a 12.80b-13.00a

12.40b-12.55b-12.70b-12.80b-

1958 11.60b 11.65b

12.25b- 40i 12.50b- 70i 12.65b- 80i 12.75b- 95i 12.85b-13.10i

11.70b-11.75b-

12.40b- 550 12.65b- 750 12.75b- 550 12.85b-13.00 12.90b-13.10

R 20, 1951

A U.S. Department of Agriculture report on livestock slaughter under federal inspection for August revealed widely opposite trends on the different classes of animals involved. Slaughter of hogs was up and the second largest for the month on record, while slaughter of cattle, calves, and sheep and lambs was down. The spread in year totals on cattle, calves, and sheep and lambs grew wider, while that on hogs was reduced considerably.

Cattle slaughter at 1,478,659 head was down by nearly 100,000 head from the count for July and nearly a quarter of a million head smaller than for August 1957. Slaughter of the class for the first nine months of the year at 11,695,405 head resulted in a spread of about 1,342,000 under last year's 13,036,978 for the same period.

Slaughter of calves numbering 424,-458 head was the smallest of the year so far, and the smallest for August since 1951. The month's calf kill was also about 191,000 head smaller than last year. Slaughter of the young stock for the year through August at 3,745,101 head lagged by about 27 per cent below last year.

about 27 per cent below last year.

Hog kill numbered 4,514,871 head for a respectable gain over the July count, and a fair increase over the 4,418,124-head kill last year. Slaughter of hogs for the year at 37,258,997 head compared with 38,500,228 head last year.

Slaughter of sheep and lambs totaled 950,437 head for the second

smallest count of the year so far and compared with 1,111,079 last year. Year totals were 8,276,531 and 8,983,992 head, respectively.

FEDERALLY INSPECTED SLAUGHTER

CATT	LE	
	1958	1957
January	1,629,560	1,851,362
February	1.308,695	1,487,560
March	.860.232	1.513.798
April	1.883.108	1,498,691
May	1.468.084	1,665,396
June	1.505.572	1.535,022
July	1.561.495	1,759,134
August	1.478.659	1,726,015
September		1.627.397
October		1,800,946
November		1.515.425
December		1,473,382
CALV	ES	
	1958	1957
January	546.952	656.616
February	467,991	549,635
March	518,145	632,494
April	485,480	612,558
May		579,519
June	430,001	534.866
Tola	484 549	805 771

July 434,54	2 595,771
August 424,45	615,082
September	. 687,775
October	
November	. 597,767
December	. 569,468
HOGS	
1958	1957
January5,581,17	
January	
February4,452,61	19 4,984,823
March	07 5,880,050
April4,963,80	5.000.188
May4,443,96	99 4,883,753
June	47 3.993.885
July	83 4,184,883
August	71 4,418,124
September	5.059,926
October	
November	

September	0,000,920
October	6,093,775
November	5,505,486
December	5,522,852
SHEEP	
1958	1957
January	1,383,283
February 940,291	1,090,570
March 999,601	1,011,489
April	1,060,814
May	1,132,669
June	1.043.927
July	1,200,161
August 950,437	1.111.079
September	1.104.325
October	1.209.856
November	957,687
Describes	070 100

JANUARY-AUGUST TOTALS

									18	300	5				19	9.6	
Cattle								.11	,69	5,	40	5	1	3,	036	3,9	78
Calves								. 3	3,74	5,	10	1				3,58	
Hogs								. 37	,25	8,	99	7),25	
Sheep								. 8	3,27	6,	53	1		8,	983	3,99	92

SALABLE LIVESTOCK AT 12 MARKETS IN AUGUST

CATTI	E	
	ng. 1958	Aug. 1958
Chicago	187,695	184,046
	16,269	20,518
Cincinnati	45,550	44,371
Denver	40,000	
Fort Worth	28,295	41,434
Indianapolis Kansas City	35,800	42,938
Kansas City	77,041 41,594	104,275
Oklahoma City	41.594	58,347
Omaha	145,051	150.388
St. Joseph	58,676	58,364
St. Joseph	61,432	88,764
St. Louis NSY	110 055	102,661
Sioux City	112,855	
S. St. Paul	82,766	94,159
Totals	893,024	990,265
CALV	ES	
Chicago	2,207	3,633
Cincinnati	3,399	3,806
Cincinnati	573	1,496
Post Worth	11,306	10,330
Fort Worth		
Indianapolis	3,573	5,051
Indianapolis Kansas City	6,481	13,306
Oklahoma City	3,594	7,861
Omaha	2,568	3,786
	2,528	4,255
St. Louis NSY	12,648	21,424
St. Louis ASI	3,761	5,477
Sloux City		09.670
8. St. Paul	16,542	23,670
Totals	69,180	104,095
HOG	S	
Chicago	140,458	142,541
Cincinnati	49,339	58 908
Donron	8,162	8,266
Denver	8,144	9,775
Fort Worth		
Indianapolis Kansas City	166,693	200,574
Kansas City	55,573	56,624
Oklahoma City	10,381	10,406
Omaha	135,786	103,266
St. Joseph	88,795	79,285
St. Louis NSY	207,641	229,206
Ol- Clib		69,457
Sioux City	110,528	
S. St. Paul	198,836	188,640
Totals1	,180,336	1,156,948
SHEEP AN	D LAMBS	
Chicago	25,788	22,825
Cincinnati	8,740	9,604
Denver	74,598	60,757
Dent Worth	17,356	20.585
Fort Worth		
Indianapolis Kansas City	19,425	22,392
Kansas City	21,901	24,487
Oklahoma City	5,392	7,142
Omaha	42,920	48,590
St. Joseph	17.545	18,030
St. Louis NSY	22,739 25,273	25,490
Sione City	95 979	25,994
Sioux City	29 420	26,473
S. St. Paul	33,430	20,413
Totals	315,107	312,369

ST. LOUIS HOGS IN AUG.

Hog receipts, weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co.:

		August				
		1958	1957			
Hogs received		.207,641	229,206			
Highest top price		. \$23.25	\$23.50			
Lowest top price		. 20.00	20.65			
Average price		. 21,35	21.20			
Average weight, lbs		. 211	203			

Carlots



Barrel Lots

DRESSED BEEF
BONELESS MEATS AND CUTS
OFFAL

SUPERIOR PACKING CO.

GEO. S. HESS R. Q. (PETE) LINE
INDIANAPOLIS HOG MARKET

HESS-LINE CO.

HOG ORDER BUYERS EXCLUSIVELY TELEPHONE MELROSE 7-5481

HESS-LINE CO.

EXCHANGE BLDG. INDIANAPOLIS STOCK YARDS INDIANAPOLIS 21, IND.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, September 13, 1958, as reported to the NATIONAL PROVISIONER:

Armour, 5,204 hogs; shippers, 15,827 hogs; and others, 16,559 hogs. Totals: 22,900 cattle, 256 calves, 37,590 hogs and 3,501 sheep.

KANSAS CITY

Armour Swift	Cattle 1,770 2,773	256 231	Hogs 2,310 2,645	826 1,716
Wilson .	1,423		3,891	
Butchers	4,750		32	
Others .	2,662		4,990	357
Totals	13 378	487	13 868	2 899

AHAMO

Cattle &		
Calves	Hogs	Sheep
Armour 5,864	5,317	2,277
Cudahy 3,534	4,264	1,823
Swift 3,844	5,389	1,028
Wilson 3.232	4,342	1,592
Neb. Beef 349		***
Am. Stores. 1,165		***
Cornhusker, 951		
O'Neill 1,210		
R & C 1,104		***
Gr. Omaha. 802	***	
Rothschild. 1,060	***	
Roth 1,121	***	* * * *
Kingan 604		
Omaha 626		***
Union 1,419		***
Others 1,010	9,410	
Totals27,895	28,722	6,720

N. S. YARDS

Armour Swift	1,720	Calves	5,602	Sheep
Hunter .	783		2,909	**
Heil			2,494	* * *
Krey			3,449	
Totals	2,504		14,454	

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3.604	139	11.141	1,876
Armour	2,947	49	7,546	1,182
	1,050		***	
Others .	3,630		1,950	
	-	-		

Totals* 11,231 188 20,637 3,058
*Do not include 696 cattle, 11
calves, 2,245 hogs and 1,770 sheep
direct to packers.

SIOUX CITY

	Calves		Sheep
3,450		3,023	481
5,464			
		8,433	

8,167		12,797	945
21,606		27,025	3,236
	3,085 3,450 5,464 920 520 8,167	3,085 3,450 5,464 920 520 8,167	3,450 3,023 5,464 8,433 920 520 8,167 12,797

WICHITA

		Calves		Sheep
Cudahy .	853	84	2,742	
Dunn	103			
Dold	30		634	
Excel	586			
Swift				1.129
Others '.	2,213		131	573
Totals	3,785	84	3,507	1,70

OKLAHOMA CITY

Armour		Calves 16	Hogs 521	Sheep 14
Wilson .	1.298	107	875	496
Others .	2,388	109	1,622	621
Totals*	4.391	232	3.018	1.131

Totals* 4,391 232 3,018 1,131 **Oo not inculde 1,285 cattle, 67 calves and 4,536 hogs direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Shee
Cudahy .			421	
Wilson .	251			
United .	698		218	
Ideal	642			
Quality.	418	***		
Gr. West.	364			
Atlas	346			
Sur Vall	296			
Coast	251		69	
Star	213			
Clough'ty			290	
Santa Ana	142			
Others .	1,071	55	43	
Totals	4,396	55	1,041	

	DE	NVER		
	Cattle	Calves	Hogs	Sheep
Armour	1.144			9,488
Swift	1.292	24	2,529	10,596
Cudahy .	646	19	4,314	
Wilson	732		1,466	8,467
Others .	7,026	9		593
Totals	10,860	52	8,309	29,144
	O.T.	DATIT		

	ST.	PAUL	4	
	Cattle	Calve	Hogs.	Sheep
Armour	5,503	831	21,099	2,049
Bartusch	923			
Rifkin .	742	14		
Superior				
Swift		1,260	23,880	2,483
Others .	4,651	2,635	10,055	1,481
Totals	18,962	4,740	55,034	6,013

FORT WORTH

	Cattle	Calves	Hogs	Sheep
mour	460	442	1.060	595
ift	300	752	621	367
у	517			
senthal	173	11	***	
Fotals	1 450	1 205	1.681	962

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall Others . Schlachte	4,215	750 62	12,982	333 1,842
Totals	4,458	812	12,982	2,175

	Week		Same
	ended	Prev.	week
	Sept. 13	week	1957
Cattle	 .147,816	142,431	167,770
Hogs	 .227,868	190,953	242,022
Sheep	 . 60,548	53,295	68,313

CORN BELT DIRECT TRADING

Des Moines, Sept. 17-Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

Barrows,	gilts,	U.	S.	No.	1-3:	
180/200	lbs.			\$17.	75@20.0	ÚK
200/220	lbs.			19.	50@ 20.4	4(
220/240				19.	25@20.	46
240/270	lbs.			18.	95@20.3	20
270/300	lbs.			. 18.	65@19.	90
Sows, U.1	S. No.	1-3	3:			
270/330	lbs.			. 18.	75@19.	7:
330/400	lbs.			. 18.	co@19.:	2

Corn Belt hog receipts, as reported by the USDA:

	1			
		This week	Last	Last
		est.	actual	actual
Sept.	11	 64,000	65,000	62,000
Sept.	12	 53,000	51,000	60,500
Sept.	13	 38,000	34,500	41,500
Sept.	15	 80,000	74,500	83,000
Sept.	16	 74,000	68,000	68,500
Sept.	17	 60,030	67,500	66,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Sept. 17 were as follows:

CATTLE:

steers, cn. & pr	20.20@25.00
Steers, gd. & ch	24.00@26.25
Heifers, gd. & ch	23.00@26.00
Cows, util, & com'l,	18,00@21.00
Cows, can & cut	
Bulls, util. & com'l.	21.50@23.25
Bulls, cutter	
VEALERS:	
Good & prime	27.00@32.00
Stand. & gd	
Calves, gd, & ch,	
HOGS, U.S. No. 1-3:	
140/160 lbs	18,75@19,75
160/180 lbs	
180/200 lbs	20.25@21.00
900/990 lbs	90.50@91.00

180/200 lbs	. 20.25@21.00
200/220 lbs	. 20.50@21.00
220/240 lbs	. 20.50@21.25
240/270 lbs	. 20.25@20.85
270/300 lbs	. 20.00@20.50
Sows, U.S. No. 1-3:	
180/300 lbs	
300/360 lbs	
	. 18.00@19.00
LAMBS:	

Good & choice 21.00@22.00 Utility & good 18.00@21.00

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Sept. 13, 1958 (totals compared) was reported by the U.S. Department of Agriculture as follows:

C	attle	Calves*	Hogs	Sheep &
	5.275	11,316		Lamba
			58,523	40,677
	7,949	1,131	27,377	3,924
	1,369	7,388	121,608	17,750
Chicago Area 2	6,196	7,718	45.325	5,397
St. Paul-Wis. Areas ² 2	9,639	17.348	101,039	13,474
	3.209	2,163	76,458	4,821
	1.386		76.135	14.623
	5.290	223	72,781	9,524
	3.122	1,792	25,563	5,461
	4.106	9,169	288,352	24,993
Louisville, Evansville, Nashville,		-1	,	-x'sa0
	0.954	7,924	54,239	
	7.243	5,090	22,229	9.44
	7.051	2,116	40.734	4,900
Ft. Worth, Dallas, San Antonio 1	0.476	7.004	16.726	10,770
	7.977	276	13.214	48,700
Los Angeles, San Fran, Areas8 2	5.752	1.835	24,948	24,970
Portland, Seattle, Spokane	6.959	440	15.846	5,930
Grand totals31	3.953	82,933	1,081,097	225,414
Totals same week 195734	1,921	119,505	1,102,303	249,070

**Includes Brooklyn, Newark and Jersey City. **Includes St. Paul, & St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. **Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. **Includes Liucoin and Fremont, Nebr., and Glenwood, Iowa. **Includes Liucoin and Fremont, Nebr., and Glenwood, Iowa. **Includes Liucoin and Winona. Minn., Cedar Rapids, Davenport, De Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. **Includes Braingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomssville and Tifton, Ga. **Includes Los Angeles, San Francisco, So. &s Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades for steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Sept. 6 compared with the same week in 1957 were reported to the Provisimer by the Canadian Department of Agriculture as follows:

	G	OOD	VF	CAL	_			
	STE	ERS	CAL	VES	HO	GS*	LA	MBS
	A		Good		Grad	le B ¹	Ge	ood
Stockyards	Wei	ghts	Che	pice	Dre	ssed	Handy	weights
	1958	1957	1958	1957	1958	1957	1958	1937
Toronto	.\$22.00	\$19.25	\$29.61	\$23.25	\$26.00	\$33.33	\$22.00	\$23,50
Montreal	. 21.90	17.50	27.25	21.95	26.05	34.40	17.60	19.00
Winnipeg	. 20.82	17.45	28,89	22,04	23.25	33.87	18.00	19.19
Calgary	. 20.70	17.85	24.70	17.25	21.70	31.28	16,90	17.34
Edmonton .	. 19.80	16,75	23,50	18.00	22,30	32,40	17,25	18.00
Lethbridge .	. 20.60	16.80	23.00	17.25	21.50	31.25	16.50	17.50
Pr. Albert .	. 19.40	16.50	23.00	16.60	21.50	32.75	15.75	16.50
Moose Jaw .	. 20.20	16.60	25.00	16.00	21.50	32.75	17.00	****
Saskatoon .	. 20.25	17.00	24.00	18.25	21.50	32.75	17.40	16.75
Regina	. 20.25	17.10	23,25	16.90	21.50	34.00	16.50	16.25
Vancouver .		17.20	22.30	19.50			21.00	18.50

^{*}Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida, during the week ended September 12:

	Cattle	Calves	Hogs
Week ended Sept. 12	. 1,650	776	11,087
Week previous (five days)	. 1,561	609	7,129
Corresponding week last year	. 3,323	1,742	15,484

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph on Wednesday, Sept. 17 were as follows:

Steers, gd. & pr. ..\$24.00@27.00

CATTLE:

Steers, std. & gd	22.00@24.00
Heifers, gd. & pr	23.50@26.50
Cows, until, & com'l.	18.00@20.50
Cows, can, & cut	15.00@18.00
Bulls, util. & com'l.	20.50@22.25
VEALERS:	
Good & choice	24.00@29.00
Calves, gd. & ch	22.00@25.00
HOGS, U.S. No. 1-3:	
180/200 lbs	20.25@20.75
200/220 lbs,	20.50@21.00
220/240 lbs	20,50@21.00
240/270 lbs	20.50@21.00
Sows, U.S. No. 1-3:	
270/360 lbs	19.25@20.15
360/450 lbs	18.75@19.50
LAMB:	
Good & choice	20.50@21.50

LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Sept. 17 were as follows:

CATTLE:	CMF
Stooms primo	27.00@27.50
Cows can & cut	15.50@18.0
Bulls, util, & com'l.	21.00@22.0
Bulls, cutter	20.00@21.0
HOGS, U.S. No. 1-3:	
190/800 1bn	20.00@20.7
200/220 lbs	
220/240 lbs	
240/270 lbs	
Cl TT Cl 37. 1 9.	
070 /990 The	19 75@20.2
400/550 lbs	17.75@19.5
LAMBS:	OU F0@99
Good & choice	20.00@22.

SLAUGHTER REPORTS

e week

rted by

3,924 17,750 5,397 13,474 4,321 14,623 9,524 5,461 24,903

4,960 10,770 48,700 24,970 5,930 235,414 249,070

Paul, 80.

3 Includes
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ARKETS ades for

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LAMBS Good andyweights 358 1957

358 1957 2.00 \$23,50 7.60 19,00 8.00 19,19 8,90 17.84 7.25 18,00 8,50 17.50 6,50 17.50 7.40 16.75 8,50 16.25 1.00 18.50

ng plant

ville, Tif-

, Florida,

RICES

CITY

s:

s at Sioux lay, Sept.

Cwt. \$27.00@27.50 25.50@27.00 24.00@25.50 24.00@25.50 22.00@24.00 18.00@20.00 15.50@18.00 21.00@22.00 20.00@21.00

20.00@20.75 20.50@21.00 20.50@21.00 20.50@20.85

19.75@20.25 19.00@20.00 17.75@19.25

. 20.50@22.00 n 22.00 only

R 20, 1958

11,087 7,129 15,484 Special reports to the NATION-AL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended September 13, 1958, compared:

September 13,	1958,	compare	d:
	CATTLI	E	
	Week		Cor.
	ended	Prev.	week
5	Sept. 13	week	1957
	22,900	20,531	25,729
Chicago:	13,865	11,506	16,206
Kan. City! .	28,388	23,904	25,870
Omaha*‡		2,156	13,936
N. S. Yardst	2,503 $11,308$	9,979	11,325
St. Joseph	14 470	19 791	13,173
Sioux City! .	14,470	12,781	3,486
Wichita*\$	2,699	2,319	0,200
New York & Jer. City†	1" 0""	10 705	15 000
Jer. City	15,275	12,795	15,890
Okla. City*‡	5,975	4,684	9,584
Cincinnatis .	4,711	3,615	4,044
Denvert	11,417	9,792	12,677
St. Pault	14,311	13,665	16,856
Milwaukee‡.	5,100	4,243	4,201
Totals	152,922	131,970	172.977
10.410	HOGS	,	
Chiangat	21,763	16,566	27,022
Chicagot	13,868	12,961	15,237
Kan. City: .	40,257	29,127	41,809
Omaha**		11 949	40,580
N. S. Yards‡	14,454	11,843	90,000
St. Joseph!.	19,932	17,825	25,251 $12,222$
Sloux City‡.	31,245	27,189	12,222
Wichita*‡	14,244	9,631	12,213
New York & Jer. City†	FO FOR	40 104	FO FOR
Jer. Cityt	58,523	48,124	56,737
Okla, City*;	7,554	6,036	12,188
Cincinnatis .	11,878	10,790	11,656
Denver:	8,366	6,332	9,830
St. Paul!	44,979	42,359	40,340
Milwaukeet.	5,650	4,440	5,163
Totals	292,713	243,213	310,116
	SHEE	P	
Chicagot	3.501	4,407	3,890
Kan, City! .	2,899	1,781	3 235
Omaha*1	6,688	6,141	3,235 $11,701$ $4,378$
N. S. Yards‡	0,000	0,141	4 378
St. Joseph:	4,828	5,760	10,920
Sioux Cityt.		2,517	2,749
Wicihta*1	1,129	782	772
New York &		102	112
		25 000	43,509
Jer. City	40,677	35,929	
Okla, City*;	1,131	781	1,634
Cincinnatis .	797	350	463
Denvert	31,245	25,031	28,998
St. Pault	4,532	4,891	6,107
Milwaukee‡.	867	1,312	1,269
Totals	100.771	90.000	110 005
*Cattle an	d colve	00,082	119,625
†Federally	ingree	eted al	aughter.
including di		secu Bl	augmer,

Cattle and calves.

Federally inspected slaughter, including directs.

Stockyards sales for local slaughter, istockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Sept. 6:

CATT	LE	
Western Canada Eastern Canada	Week ended Sept. 6 16,764 17,208	Same week 1957 20,037 17,611
Totals	33,972	37,648
нос	8	
Western Canada Eastern Canada	$35,489 \\ 62,280$	$34,969 \\ 53,001$
TotalsAll hog carcasses		87,970
graded	106,292	96,355
SHE	EP	
Western Canada	5 211	5,213 14,307
Totals	16,462	19,520
NEW YORK	DEC	EIDTC

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for the week ended Sept. 13:

Salable 118		Hogs*	Sheep
Total (incl.	21		
directs)3,182 Prev. wk.:	298	18,938	9,092
Salable . 79 Total (incl.	39		
directs) 2,973	263	14,599	7,207

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

			Cattle	Caives	Hogs	Sheep
Sep	t.	11.	1,406	79	8,655	1,000
Sep	t.	12.	398	44	7,552	807
			61		1,671	15
			19,162		9,5 6	
Sep	t.	16.	9,000	200	10,000	2.000
Sep	t.	17.1	17,000	100	10,500	1,000
*W	ee	k so				
1	ar	4	15,162	380	30,036	4,546
Wk	. 1	ago.	48,077	483	31,322	4,034
Yr.	8	go.	15,341	703	30,933	7,171
	In	clud	ing 73	cattle	5,707	hogs
and	1	266	sheep	direct	to pac	kers.
			SHI	PMENT	rs 87	
Sen	t.	11	3 010	18	3 420	449

Sept. 11.3,010) 18	3,420	449
Sept. 12.1,478	8 68	2,691	732
Sept. 13. 49		898	340
Sept. 15.6,62	0	2,697	164
Sept. 16.5,000	0	3,500	200
Sept. 17.6,00	0	2,500	300
Week so			
far17.62	0	8,697	664
Wk. ago.17.86	39 128	8,818	764
Yr. ago.18,73	6 74	6,452	1,221
SEPTEM	BER RE	CEIPT	g

	1958	1957
Cattle	136,658	131,435
Calves	1,530	2,442
Hogs		109,943
Sheep	18,237	24,463
BE	PTEMBER SHIP	MENTS
	1958	1957
Cattle	61,379	71.853
Hogs	36,981	28,445
Sheep	3,464	5,150

CHICAGO HOG PURCHASES

 Supplies of hogs purchased at Chicago, week ended Wed., Sept. 17:

 kernded Sept. 17:
 Week ended Sept. 17:

 Packers' purch.
 21,495
 22,389

 Shippers' purch.
 15,782
 16,329

 Totals
 37,277
 38,718

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Sept. 12, with comparisons:

	Cattle	Hogs	Sheep
Week	to		
date	295,000	392,000	141,000
Previo	us		
week	247,000	321,000	110,000
Same	wk.		
1957	331,000	441,000	189,000
Totals			
1958		14,217,000	4,916,000
Totals			
1957	9,911,000	14,746,000	5,441,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Sept. 11: Cattle Calves Hoges Sheep Los Ang...4,875 135 1,069 340 N. P'tland.2,500 515 1,815 3,840 San Fran. 100 25 650 100

AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Sept. 17 were as follows:

17 Were as follows.
CATTLE: Cwt.
Steers, choice\$26.00@27.00
Steers, good 25.00@26.00
Steers, std. & gd 23.00@25.00
Heifers, good & ch. 22.00@25.00
Cows, util. & com'l. 16.50@18.0)
Cows, can, & cut 14.00@16.00
Bulls, util. & com'l. 21.50@22.00
VEALERS:
Choice & prime 33.00@35.00
Good & choice 29.00@33.00
Calves, gd. & ch 21.00@25.00
HOGS, U.S. No. 1-3:
195/200 lbs 20.75@20.90
200/220 lbs 20.75@20.90
220/235 lbs 20,75@20.90
240/260 lbs 20.50 only
Sows, U.S. No. 1-3:
350/400 lbs, 18.00@18.50
400/550 lbs 18.25@18.50
LAMBS:
Choice & prime 22.00@22.50
Good & choice 20.00@21.00
Utility & gd 17.00@19.00

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Sept. 16 were reported by the Agricultural Marketing service, Livestock Division, as follows:

service,	Livesti	JCK IJI	rision, as	Tonows.		
	N.S.	Yds.	Chicago :	Kansas City	Omaha	St. Paul
HOGS:						
U.S. No.		TS:				
120-140	lbs\$17.	75-19.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160	lbs 18.	75-20.00	None qtd.	None qtd.	None qtd.	18.25-19.00
160-180 180-200	lbs 19. lbs 20.	75-20.75	18.50-20.25 { 20.00-20.85	\$19.50-20.00 \$ 20.00-20,50	19.00-20.00 19.50-20.75	18.75-19.50 19.00-21.25
200-220	lbs 20.	50-20.85	20.50-21.00	20.50-20.85	20.25-21.00	20.00-21.25
220-240	lbs 20.	50-21.00	20.60-21.00		20.50-21.00	20.00-21.25
240-270 270-300	lbs 20.		20.60-20.75 20.00-20.75	20.50-21.00 20.00-20.75	20.25-21.00 19.75-20.50	20.00-21.25 None qtd.
300-330	lbs No		None qtd.	None qtd.	None qtd.	None qtd.
330-360	lbs No	ne qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium: 160-220		25-20.00	18.00-19.50	19.00-20.00	10 80 10 80	10 00 10 80
	108., 10,	.20-20.00	18,00-18,30	18.00-20.00	10.00-10.00	18.00-19.50
SOWS: U.S. No	1.3.					
	lbs No	one qtd.	20.00 only	19.75 only	19.50-19.75	None qtd.
	lbs 19.		19.75-20.00	19.50-19.75	19.25-19.75	19.25-19.50
300-330 330-360	lbs 19.	.00-19.50	19.75-20.00 19.25-19.75	19.25-19.50 19.00-19.25	19.25-19.75 19.00-19.50	19.25-19.50 19.00-19.25
360-400	lbs 18.	.50-19.00	18.75-19.50	18.75-19.00	18.50-19.25	18.50-19.00
400-450	lbs 18	.25-18.75	18.25-19.00	18.50-18.75	18.25-18.75	18.25-18.75
450-550 Boars &		.25-18.50	17.50-18.50	18.25-18.50	18.00-18.50	18.00-18.25
		.50-16.00	14.00-16.00	12.75-13.50	14.50-15.50	None qtd.
STEERS: Prime:		TLE & (ALVES:			
700- 900	lbs No	one qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100	lbs No	one qtd.	27.50-28.75	None qtd.	None qtd.	None qtd.
1100-1300 1300-1500		one qtd.	27.50-29.00 26.75-28.75	None qtd. None qtd.	None atd. 26.75-27.75	None qtd.
Choice:	108 140	me qui.	20.10-20.10	None qua.	20.10-21.10	None qua.
700- 900		.00-27.75	26.00-27.50	25.25-27.00	25.50-26.50	25.50-27.00
900-1100 1100-1300		.25-27.75	26.00-27.75 25.75-27.75	25.50-27.50 25.25-27.50	25.75-26.50 25.75-26.75	25.50-27.50 25.50-27.50
1300-1500		.00-27.50	25.50-27.00	25.00-27.50	25.25-26.75	25.00-26.50
Good:						
700- 900 900-1100		.25-26.25	24.50-26.00 24.50-26.25		23.50-25.50 24.00-25.50	
1100-1300		3.75-26.25		24.00-25.00		
Standar						
all w Utility,	ts 21	.50-24,25	23,00-24,50	22.00-23.50	23.00-24.50	21.50-24.50
all w	ts 19	0.00-21.50	21.00-23.00	20.00-22.00	21.00-23.00	20.00-21.50
HEIFER						
Prime:	ю.					
	lbs N	one qtd.	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 Choice:) lbs N	one qtd.	27.00-27.75	26.75 only	26.25-26.75	None qtd.
600- 800	1bs., 2	5.50-26.75	25.50-27.00	25.50-26.50	25.00-26.25	25.00-26.00
		5.25 - 26.75		25.25-26.50	25.00-26.25	25.00-26.25
Good: 500- 70	0 1hs 9	4.00-25.50	24.00-25.50	23,25-25,50	23.50-24.75	24.00-25.00
				23.00-25.50		
Standa		1 00 04 00	00 00 04 00	04 00 00 00	00 00 04 00	
all v Utility		1.00-24.00	22.00-24.00	21,00-23.00	22.00-24.00	21.00-24.00
		8.00-21.50	20.00-22.00	19.00-21.00	20,00-22.00	19.50-21.00
cows:						
Comme		0 00 00 40	10 10 01 00	10 70 00 70	40 57 00 00	
Utility	vts 1	9.00-20.50	19.50-21.00	19.50-20.50	18.75-20.00	19.00-20.00
all v	vts 1	7.50-19.50	18.00-19.50	17.50-19.50	17.25-19.00	17.00-19.00
	k cut.,	0.00.10.00				
all v				14.50-17.50	15.00-17.00	14.50-17.00
BULLS	(Yrls. 1	Exel.), A	ll Weights:		37 43	00 00 00 00
Comme	reial 5	None qtd.	1 99 50,92 50	0 20 50,22 00	21 50-22 5	22.00-23.00 0 22.00-23.00
Utility	2	20.00-21.50	21.50-22.50	0 19.00-21.50	20.50-22.0	0 21.50-23.00
Cutter	1	6.50-20.50	20.00-21.50	0 18.00-20.50	19.00-21.0	0 21.00-23.00
		Weights:				
						0 29.00-32.00 0 24.00-29.00
		bs. Down		0 22.00 21.00	22.00-20.0	0 21.00-20.00
Choice	5	24.00-27.0	0 25.00-28.0	0 24.00-26.0	None qtd.	26.00-28.00
	& gd. 1	17.00-24.5	0 21.00-26.0	0 18.00-24.0	None qtd.	19.00-26.00
CHTTEN						
	& LAME					
Prime		bs. Down None qtd.	22,50-24.0	O None qtd.	None qtd.	22.25-22.75
Choice		21.25-22.5	0 21.00-23.0	0 20.50-21.5	0 22.00 only	22.00-22.50
				5 20.00-20.5	O None qtd.	21.00-22.00
			(Shorn):	W	N	37
		None qtd. None qtd.		None qtd. 20.50 only		None qtd. None qtd.
Good		None qtd.	None qtd.	None qtd.	None qtd	None qtd.
EWES	(Shorn)	:				
Gd. &	e ch	5.50- 6.5	0 7.00- 8.0	00 5.50- 7.0	0 5.50- 8.0	00 5.50- 7.50
Cull	e util	4.00- 5.5	0 5.00- 7.0	00 4.00- 5.5	0 3.00- 5.0	50 4.00- 5.50

Place your order for Hogs

National Stock Yards, Ill.

with



WE WILL WEIGH YOUR HOGS DIRECT, OR SORT OUT OF ALLEY AS WE ALWAYS HAVE DONE.

National Stock Yards, Ill.

UPton 5-1860 Phones BRidge 1-8394

UPton 3-4016

PLANT WANTED

WANT TO BUY or LEASE: Slaughtering plant in corn belt. Prefer B.A.I. Replies confidential. W-365, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

PLANT IN FLORIDA FOR SALE

This plant has state inspection and is a nice goin business. Now killing cattle and calves but hog can be killed also. Plant on one acre of land, com plete with coolers, pens with capacity of 75 cattle We have the only license here and there are nothers to be had. For more information write

Mr. Phil Lax OAKLAND MEAT PACKING CO. 1701 N.W. 22nd St. Fort Lauderdale, Fla.

PACKING PLANT: Grand Rapids, Michigan. Well-equipped, title building, 60' x 170', on 30 acres. Two additional buildings and enclosed loading dock. Chill room 30' x 40', hold room 40' x 40', (Gebhart system), kill floor, process room, all tracked. Two basements. Excellent opportunity at right price on convenient terms. Broker, 605 Burton S.E., Grand Rapids, Michigan.

MODERN BUILDING & EQUIPMENT: 50 x 60, meat plant, catering to restaurants, institutions and markets, with portion control and wholesale cuts. Also retail and home freezer business. Tracked cooler 27 x 38. Freezer 14 x 14, workroom, 3 stall garage, office, plus 30,000 sq. ft. of land for expansion and parking. Want to sell because 'TIRED OF MAKING MONEY'. Located in North central Illinois. FS-382, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MUST SELL: Because of ill health. A nice packing house and retail market, or will lease to a responsible party. HERBERT L. JACKSON, R. R. 4, Frankfort, Indiana, Phone 2952. JACKSON.

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE SUPERVISOR: German, lifetime ex-perience with large and small packers. Have suc-cessfully managed government inspected plants. Guarantee results. Quality products. Profit results. W-320, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ACCOUNTANT: College graduate, good back ground in sausage manufacturing costs, offic management including financial statements and taxes. Can train personnel and handle complete operation, Will relocate, W-359, THE NATIONAI PROVISIONER, 15 W, Huron St., Chicago 10, Ill

LIVESTOCK BUYER: Open markets, country buying and field work. Well experienced. Avail-able now. Will relocate. Bondable, any amount. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, 111.

SAUSAGE MAKER: 35 years old. Experienced in all operations. Michigan vicinity preferred, W-375, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES OPPORTUNITY
\$14,002.00 FER YEAR
Old established Sausage Seasoning Corporation
(not located in Chicago or New York) desires
Salesman for established territory. Drawing account \$14,000 per year, payable weekly plus
commissions. Free life insurance and hospitalization for employee and his entire family, retrement
plan, Must have sales experience and knowledge
of sausage kitchen procedures. Prefer gentleman
living in Pennsylvania, Reply in own handwriting,
giving us the following information in detail—
sales experience, education, height, weight, age,
dependents, religion, disabilities if any, three
references and enclose recent photograph. All
replies strictly confidential. Our employees know
of this advertisement.
Write Box W-369, The National Provisioner, 15
West Huron Street, Chicago 10, Illinois.

Representatives Wanted
For top quality ingredient already widely used
in sausage kitchens and curing departments.
Various territories open. Excellent commission
rate.—Contact us at A.M.I. Convention Hospitality
Room No, 955W. Or write Box No. W-370, THE
NATIONAL PROVISIONER, 15 W. Huron St.,
Chicago 10, 111.

WORKING FOREMAN: To take charge of edible and inedible rendering operation. This is a medium sixed, fully integrated plant in Ohio. We prefer a man from the mid-west. Please give all vital information in your reply. This information will be kept confidential, W-371 THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, 111.

LABORATORY MAN: With experience in developing sausage seasonings and similar products for use in packing houses and other food lines. Sales experience helpful. Wanted by large spice grinder. Our employees know of this ad. W-376, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNED MEAT SALESMAN: Large importer of canned hams is interested in man with experience selling chains and other large consumers. Will pay liberal commission or work out satisfactory profit-sharing plan for right party. Give experience. W-378, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

WANTED: Experienced man to assume responsibility for ammonia system refrigeration. Present capacity: 1,200 cattle and 3,000 hogs weekly. Will offer attractive proposition to the right man. Apply to Box W-379, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, 111.

EXPERIENCED BEEF MAN: Progressive midwest meat packer offers unusual opportunity to qualified man who can run sales cooler. Good salary, bonus, and other benefits. Send full resume in strict confidence. W-372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

MEAT SALESMAN: Well-known quality hotel supply house has opening for experienced salesman with following. Top man can command big income. Territory available. W-377, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

SAUSAGE FOREMAN
Working assistant to superintendent. Must be familiar with all sausage making, smoking and S.P., operations.

SLOTKOWSKI SAUSAGE CO. 2021 W. 18th St. Chicago 8, Ill.

ROUTE SALES SUPERVISOR: For smoked meat plant in New York City. Must know metropolitan area. Experienced and aggressive. High salary. Write to Box W-380, THE NATIONAL PROVI-SIONER, 527 Madison Are., New York 22, N. Y.

MISCELLANEOUS

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FOR CALIBRATED

> SHEEP CASINGS

> > All Sizes

WRITE OR PHONE COLLECT CENTRAL 6-1236

S. OPPENHEIMER & COMPANY. INC

> 55 East Washington Street Chicago 2, Illinois

BONELESS VEAL WANTED BY COLONIAL BEEF CO. 401 N. FRANKLIN STREET PHILADELPHIA, PA.

OUR BUYER JOHN OLENSCHLAGER Will be in Chicago, Drake Hotel Sept. 24th to 30th

CONTACT FOR APPOINTMENT

DECKER & STEPHENS CATTLE CO. CATTLE ORDER BUYERS -44 YEARS' EXPERIENCE

Suppliers of slaughter cattle, bonded, certified.

NATIONAL STOCK YARDS ST. LOUIS, MISSOURI PHONE Upton 4-6911 or Upton 4-6135

WEST COAST PET FOOD CANNERS

Have steady supply lungs, melts, tripe, liver and other items for sale. FS-381, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SAMPLING KNIVES FOR ADVERTISING AND GIFT USE Folding pocket style. Stainless steel blade, 5%" long over-all. Simulated ivory handle engraved with your advertising 25 or more, \$1.75 each.

WRITE FOR CATALOG LOUIS M. GERSON CO. Mattapan, Mass. 58 Dearing Rd.

Phone Cunningham 6-1463

HELP WANTED

AGGRESSIVE SALESMAN: Thoroughly acquainted with meat business, to become assistant to the AGGRESIVE SALESMAN: Thoroughly acquainted with meat business, to become assistant to the president of continuous to be come assistant to the president of continuous to the continuous position for the future. State age, edication, experience and salary requirements in first letter along with recent photograph. It replies strictly confidential. W-348, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: For a dog food plant. We manufacture canned and frozen boxed dog foods of all kieds. Excellent salary. State experience, age and salary expected. Confidential. B. Hill, president, Hill Packing Company, P.O. Box 148, Topeka, Kansa.

BEEF MAN: For wholesale operation, Sales as production, Midwest location, Send complete resume to W-360, THE NATIONAL PROVISIONER, 15 W. Juron St., Chicago 10, III.

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DON'T CONTINUE THROWING \$\$\$ AWAY

Dipping product in tenderizing solution by hand

GET A WEBER DIPPING MACHINE

For automatic dipping. It will quickly pay for itself in labor savings and improved product. WRITE TODAY

W. F. WEBER & CO., 6541 S. Troy St. CHICAGO 29, ILL.

WANTED: CAR LOT SHIPPERS

BEEF

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Hotel

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NERS e, liver and NATIONAL cago 10, Ill.

T USE

blade, 5%" le engraved 75 each.

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We manufacts of all kinds, ye and salary resident, Hilloreka, Kansas.

nd complete AL PROVI-10, III.

20, 1958

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QUAKER CITY MEAT COMPANY

40 N. Delaware Ave. PHILADELPHIA 6, PA.

our buyers,

MR. LUNDY and MR. HARRIS WILL BE IN CHICAGO SEPTEMBER 25 to SEPTEMBER 28

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Best quality BONELESS MUTTON from AUSTRALIA.

SPRING LAMB CARCASSES

ALSO AVAILABLE AS FROM OCTOBER
Next shipment: PORT HUON sails mid-October.
ORBEX, 252 Montague St., MELBOURNE S.C.5
Australia. Cables: Orbex, Melbourne.
DEPORTANT: IMPORTANT: IMPORTANT:
We intend to establish a new killing and meat packing centre in the best part of Australia.
Firms prepared to participate in this project and thus secure permanent supply of best Australiaments at uncomparable prices, write for details to: ORBEX, 282 Montague St., MELBOURNE S.C.5—Australia.

YOUR PACKAGED MEATS NEED CODE DATING

We offer a Complete Line of Code Daters and Name Markers—Automatic for conveyor Lines and Wrapping Machines—also Power-driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem 4027 N. Kedzie Ave. Chicago 18, Ill.

HOG . CATTLE . SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent . Order Buyer Broker • Counsellor • Exporter • Importer

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407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT FOR SALE

BUFFALO 65-B OHOPPER: With extra set of knives, bowl slightly scored, with or without 53 H.P. 2 phase, 4 wire, 220 V. 60 cycle motor, FRANCO AUTOMATIC LINEER: In excellent condition, 5" length links, For further information please contact Mr. J. B. Harrison at the Palmer House, Chicago, during the AMI convention, or write to C. A. DURR PACKING Co., Inc., Utica, N. Y.

FLEX VAC MACHINE: Model 6-6 four pocket (18 per min) vacuum packaging machine for 6-8 oz, luncheon meat, complete with 50 CFM Beech-Russ vacuum pump, Both in excellent condition. Contact Mr. Robert W. Acker, c/o Tom Sawyer Meat Products, Inc., 1301 S, Fourth St., Minneapolis, Minn. Phone Federal 2-860).

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed We Lease Expellers X
PITTOCK & ASSOCIATES, Gien Riddle, Penna.

FOR SALE: One Anco #963 Vacuum ham press \$1200 f.o.b. Philadelphia. 350 Anco #964 molds (4"x4"x2") \$18.00 ench f.o.b. Philadelphia. This equipment has been used very little, and is in like-new condition. FS-373, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: 1958 and 1956 Chevrolet 6400 model-11½ ft. Insulated body. Two rear quarter doors, Trucks in extra fine condition. 1955 1½ Ton Dodge and 1957 1½ Ton International with 8½ ft. insu-lated and refrigerated (Hold Plates) Body. Both trucks in excellent condition. HERTZ LICEN-SEE, Phone 6-1244 Johnstown, Pa. Ray Gardill.

EXCELLENT ANDERSON FEATHER DRYERS

FS-353, THE NATIONAL PROVISIONER 15 W. Huron St., Chicago 10, Ill.

1—Anderson Super Duo Expeller
1—Anderson Duo Expeller, reconditioned and
guaranteed like new.
2—Used 125 H.P. package water tube bollers.
KEITH ENGINEERING COMPANY
4020 Bandini Boulevard Los Angeles 23, Calif.

EQUIPMENT WANTED

WANTED: Sausage, meat packing and canning equipment. Realize profits on your used equipment by letting us buy or list it for you.

H. D. LAUGHLIN & SON
3701 N. Grove St.,
Phone MArket 4-7231

HAVE NEED FOR: Humidity control equipment, preferably NIAGARA or KATHABAR. MUST RE IN EXCELLENT CONDITION. EW-388, THE NATIONAL PROVISIONER, 15 W. Huron St.. Chicago 10, Ill.

WANTED: Used or new equipment, all types any condition, Top prices paid, EW-367, THE NATIONAL PROVISIONER, 15 W. Huron St.. Chicago 10, Ill.

WANTED: Two used 100 gallon steam kettles, stainless steel or stainless steel clad, ASME coded. State complete specifications in reply. E. W. KNAUSS & SON, Inc., Quakertown, Pa.

WANTED: Wet tankage hydraulic press. State size, condition and price, HILL PACKING COMPANY, Topeka, Kansas.

PLANTS FOR SALE OR RENT

FOR SALE or LEASE

FOR SALE or LEASE
Federally inspected beef slaughtering plant in
Western Nebraska, Building recently remodelled.
New refrigeration and slaughtering equipment.
On the rail dressing with air knives, moving top
viscera table, hydraulie platforms, 40 x 30 freezer.
20 acress of land and house, 200,000 cattle on
feed and abundant supply of cows within 100
mile radius.

FS-364, THE NATIONAL PROVISIONER Chicago 10, Ill. 15 W. Huron St...

FOR SALE or LEASE: Option to buy, small meat and sausage plant fully equipped with all machinery and refrigeration, 10 acres of land with modern home. Immediate possession. Terms. C. H. Sturges, Phone 29 W-Winner, South Dakota.

WEEKLY SPECIALS

Current General Offerings Sausage & Bacon

Sausage & Bacon

1340—SILENT CUTTER: Seydelman, 100 fb. cap.,
extra knives, like new only 1 yr. old \$2,000.00

1421—SILENT CUTTER: Buffalo #38-B, 175 lb. cap.,
direct connected i5 HP. mtr. \$252.00

1274—SLICER: Anco #827 Hydramatic, shingling &
packing conveyor unit, 4-stations, 3-Exact
Weight Scales \$4,850.00

9907—FROZEN MEAT CUTTER: GMC #516, deluxe
model, stainless steel, 3 HP. A-I cond. \$2,875.00

155—FROZEN MEAT SLICER: GMC Hydrauslice
deluxe mdl. 16-24, R/F type, serial #1977, stainiess, 5 HP. Perfact condition

1076—DIANA DICER: C. E. Dippel mdl. #17, large
size, 300 lbs./hr., plates for ½" å 1" dicing, 3

HP. mtr., extra set dies, like new, used less
than month
\$1,975.00 size, 300 los./nr., plates for 1/2" & 1" dicling, 3
HP. mtr., extra set dies, like new, used less
than month
9758—STUPFER: Anco 500 lb. cap., resconditioned,
new gaskets & valves
3125—STUPFER: Boss 400 lb. cap., valves, new gaskets, reconditioned, A-I condition
9700,00
1171—STUPFER: Boss 200 lb. cap., w/valves \$750,00
1171—STUPFER: Boss 200 lb. cap., w/valves \$750,00
1171—STUPFER: Boss 200 lb. cap., w/valves \$775.00
1172—STUPFER: Boss 200 lb. cap., w/valves \$775.00
1172—MIXER: Boss 200 lb. cap., w/valves \$775.00
1092—MIXER: Buffalo #5, air till assembly \$795.00
1092—MIXER: Buffalo #5, air till assembly \$795.00
122—MIXER: Buffalo #5, air till assembly \$795.00
1281—GRINDER: Buffalo #6-8G, 25 HP. mtr. &
starter, latest style, excel. cond. \$785.00
1177—GRINDER: Buffalo #6-8, 15 HP. mtr., extra
knives & plates
108—GRINDER: Globe #1562, 8%* plates, newly
replaced head & worm, direct connected to 25
HP. motor
1423—GRINDER: Kleen-Kut #611, 7½, HP. \$755.00 reolaced head & worm, direct connected to 25 HP. motor

1423—GRINDER: Kleen-Kut #611. 7½, HP. \$775,00

1409—BAKE OYEN: Advance, 96 loaf cap., 4—shelves, gas fired, all new controls

1172—JOURDAN COOKER: mdl. TSC, ser. #514, 57" x 53" x 8'10" high, I HP. mtr. \$575.00

1424—AIR CONDITIONED SMOKEHOUSE: stainless steel, 15'8" x 9'4" x 8'8" wide, w/dble. doors, fans. duct work & controls

1051—PORK-CUT SKINNER: Townsend #27, reconditioned & guaranteed

\$757.00

962—HAM MOLDS: stainless steel, with covers, like

Rendering & Lard

Rendering & Lard

1025—COMPLETE LARD PACKAGING LINE: incl.
2—Jr. Votators, Peters Sr. Carton Former & Liner,
Peters Sr. Folding & Closing Machine, Harrington
Filler; set up for 1 lb. packages.
Write for complete details,
9886—EXPELLER: Anderson R8, 15 HP. \$2,500.00
9944—BLOOD DRYERS: (6) 5' x 16', 40 HP. mtr. &
starter. A.S.M.E. coded
1322—COOKER: French Oil Mill, 4' x 10', 15 HP.
TE motor, excel. cond., used only for lard \$2,150.00
1215—COOKER: Dupps, 4' x 7', 25 HP. \$1,500.00
1242—HYDRAULIC PRESS: Anco 600 ton, latest style,
with electric pump
\$4,850.00
9901—HYDRAULIC PRESS: French Oil, 300 ton,
w/steam pump, top operating cond. \$2,950.00
1277—HOG: Diamond #35, 15½" x 16½" throat
opening, w/base, extra knives, less motor \$950.00
9858—HASHER-WASHER: Boss #727, 10' cyl., new
shaff & bearings
\$255.00
400—FILTER: Hercules, model #6, 36" dia. 62

9859—HASHER-WASHER: Boos #727, 10° cyl., new shaff & bearings #825.00 |
1400—FILTER: Hercules, model #6, 36" dia., 62 sq. ft. filter surface. 8 leaves, all stainless steel, ilke new, less than I yr. old | Bids requested |
1174—KETTLE: Groen mdl. AHD, 80 gallon cap., stainless steel, steem jecketed, self-contained gas fired, 4'6" x 3'3", w/controls | \$795.00

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- · New, Used & Rebuilt Equipment
- Liquidators and Appraisers

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